

Dietoterapia: Obesidade



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1



Excesso de peso: 2,1 bilhões
de indivíduos

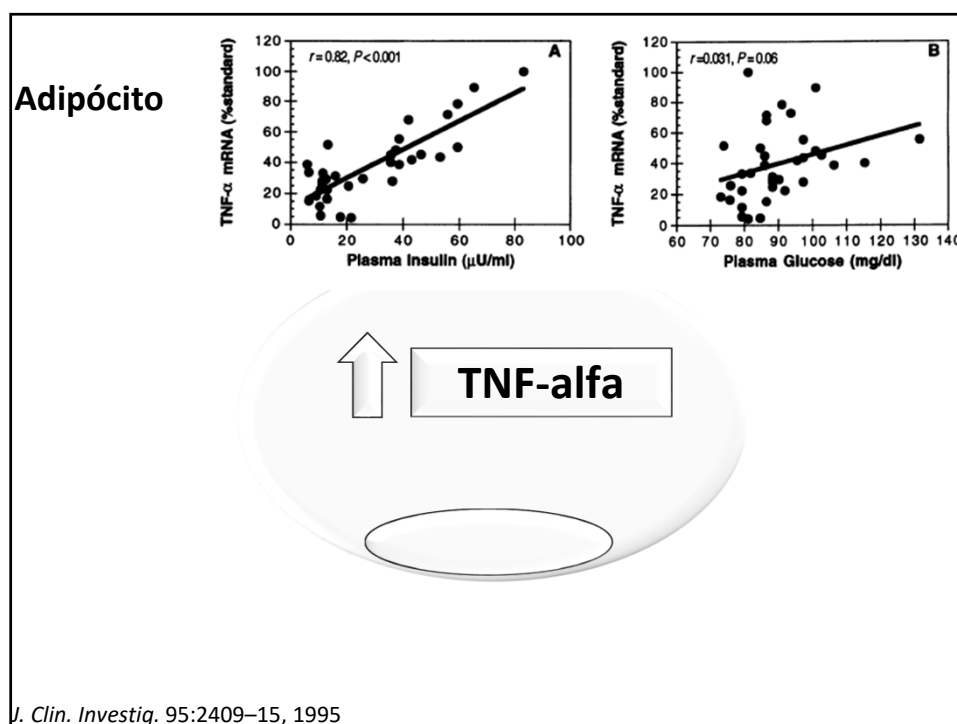
Obesidade: 640 milhões de
indivíduos

Prim Care Clin Office Pract 43:121–135, 2016

2



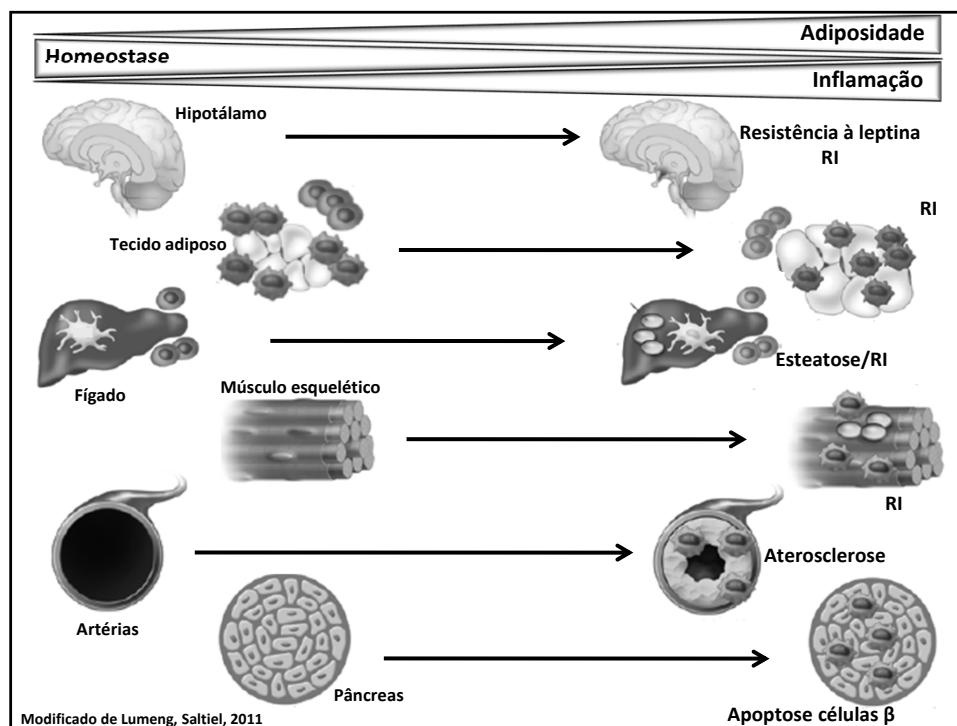
3



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INFLAMAÇÃO METABÓLICA

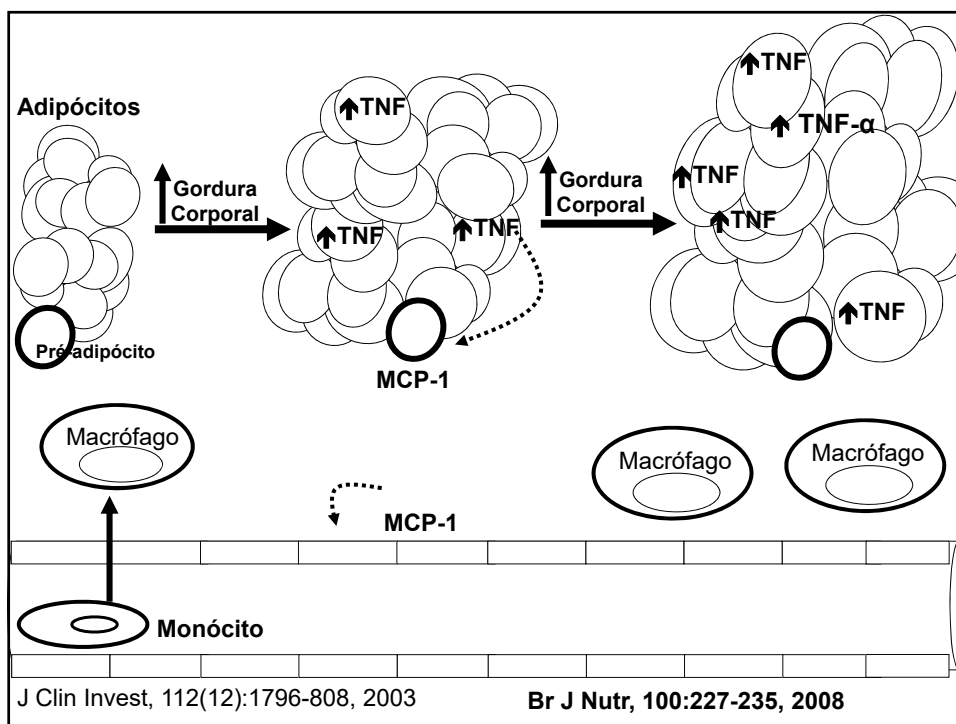
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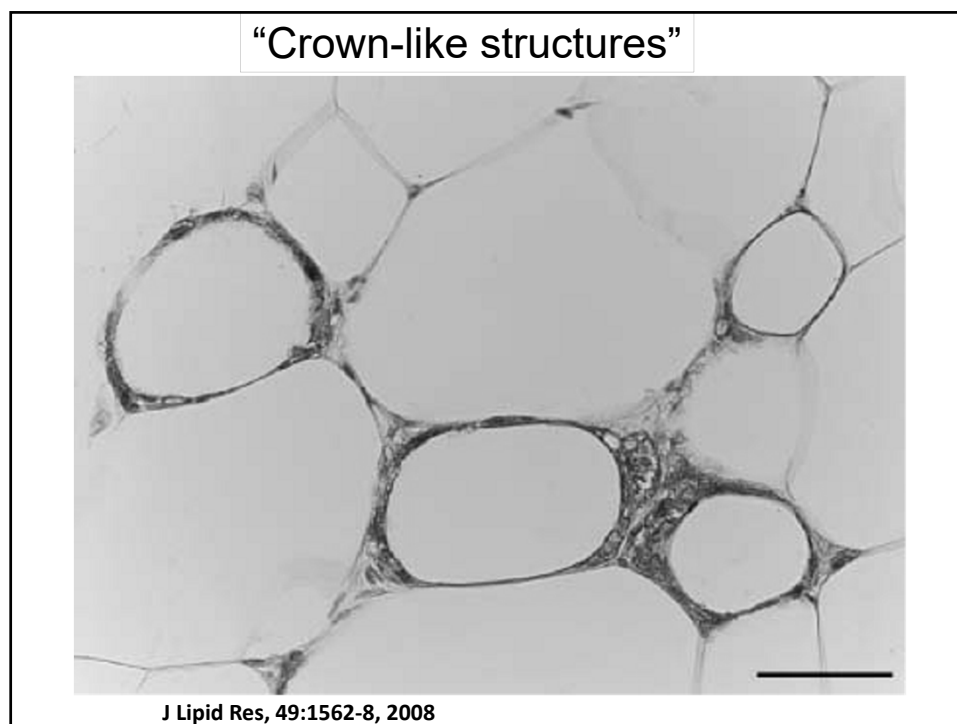
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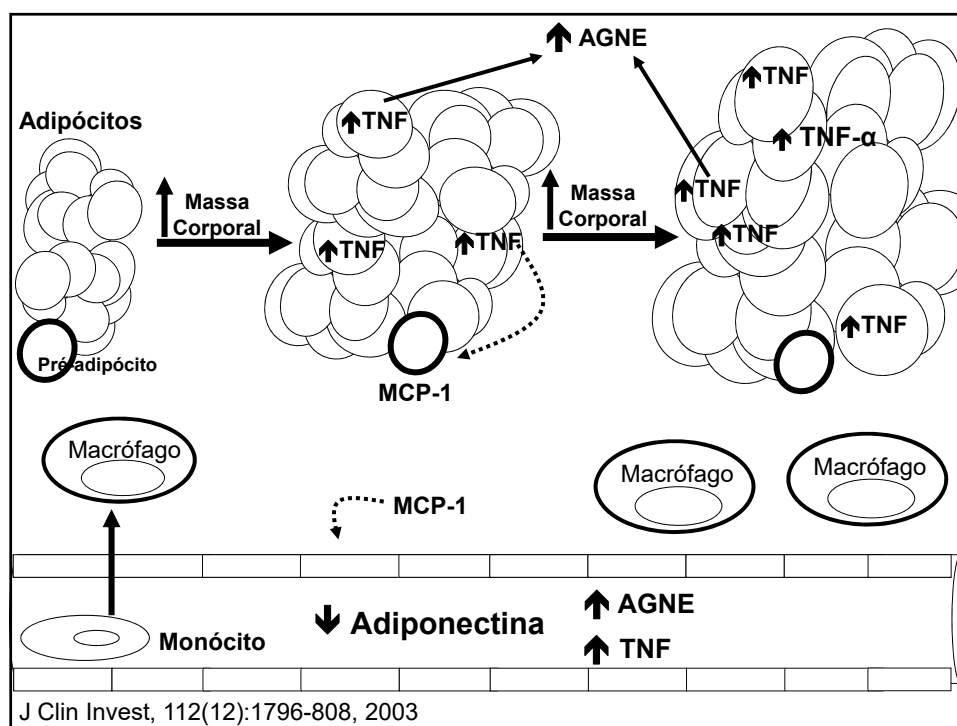
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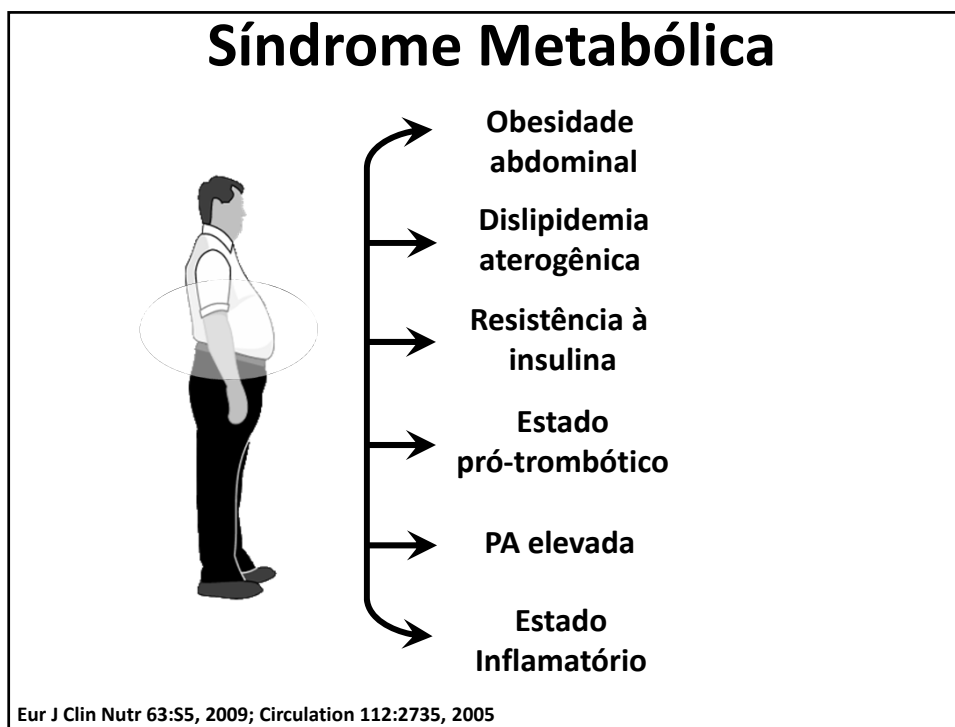
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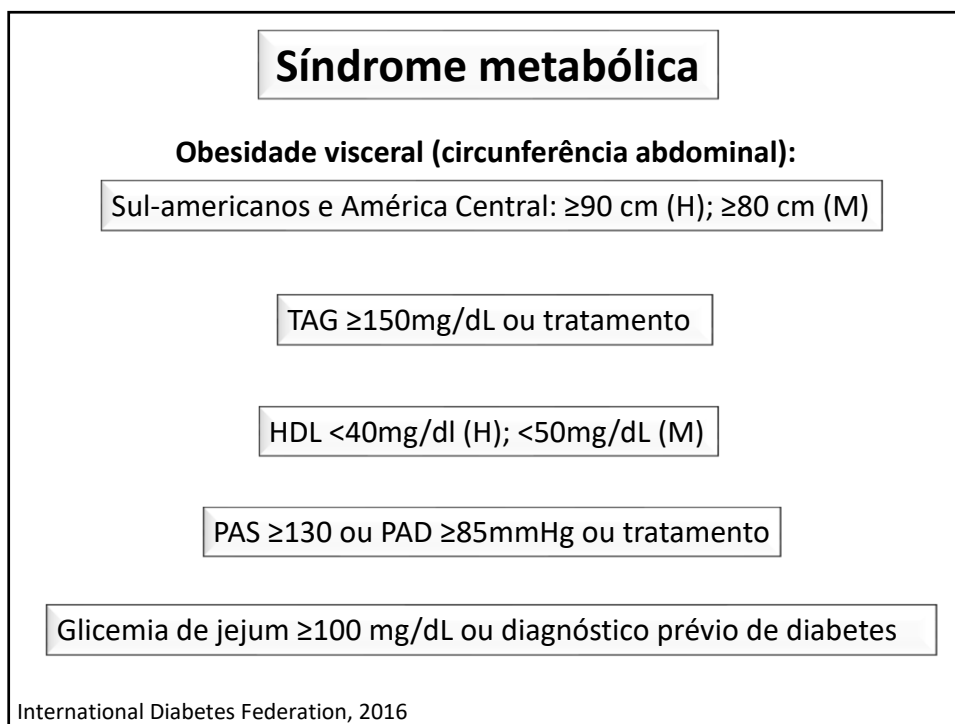
9



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Relação Cintura-Estatura

$$\frac{\text{Cintura}}{\text{Estatura}} < 0,5$$

ABESO, 2016

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Obesidade: Exames Bioquímicos

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Exames bioquímicos

✓ Hemograma

✓ Insulinemia de jejum

✓ Perfil lipídico

✓ Atividade sérica das enzimas ALT e AST

✓ Glicemia de jejum

✓ Ácido úrico

✓ Homocisteína

✓ Zinco, Cobre, Manganês

✓ 25-OH-colecalciferol

✓ Tiamina sérica

15

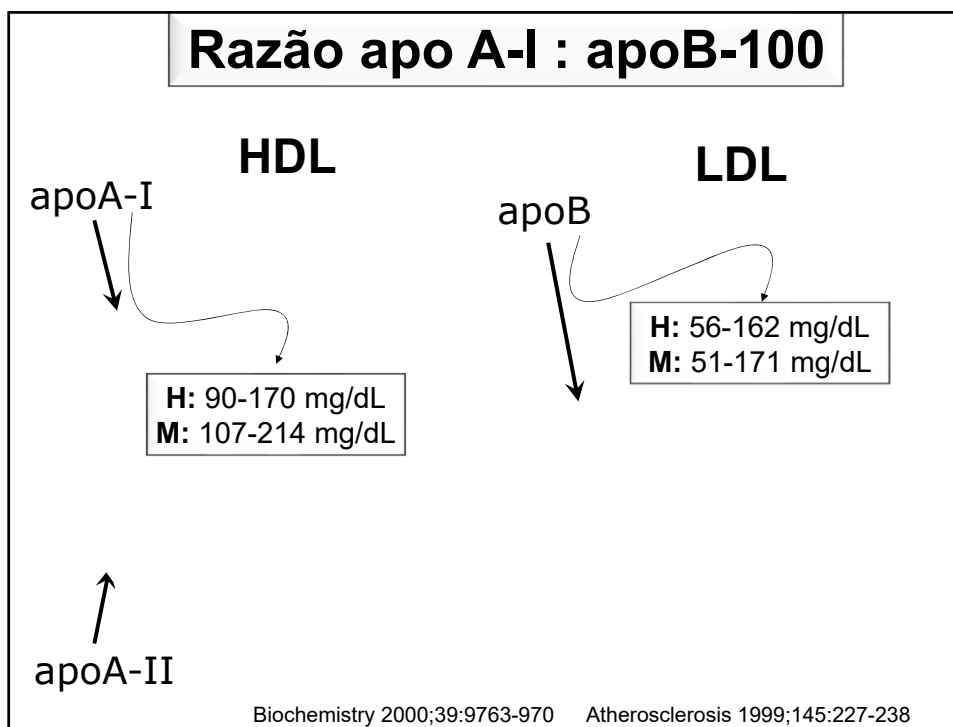
Índice HOMA (Homeostasis model assessment)

$$\text{HOMA-R} = \frac{\text{Insulinemia de jejum } (\mu\text{U/mL}) \times \text{Glicemia de jejum } (\text{mg/dL})}{405}$$

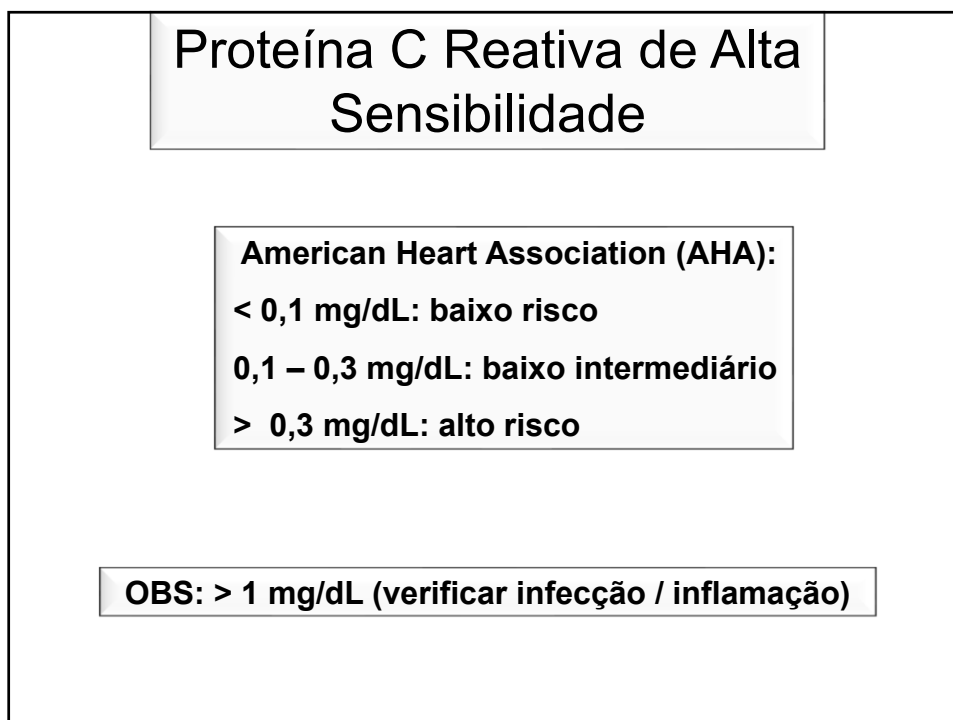
Ponto de corte (adultos) = 2,5

J Bras Patol Med Lab, 41:237, 2005

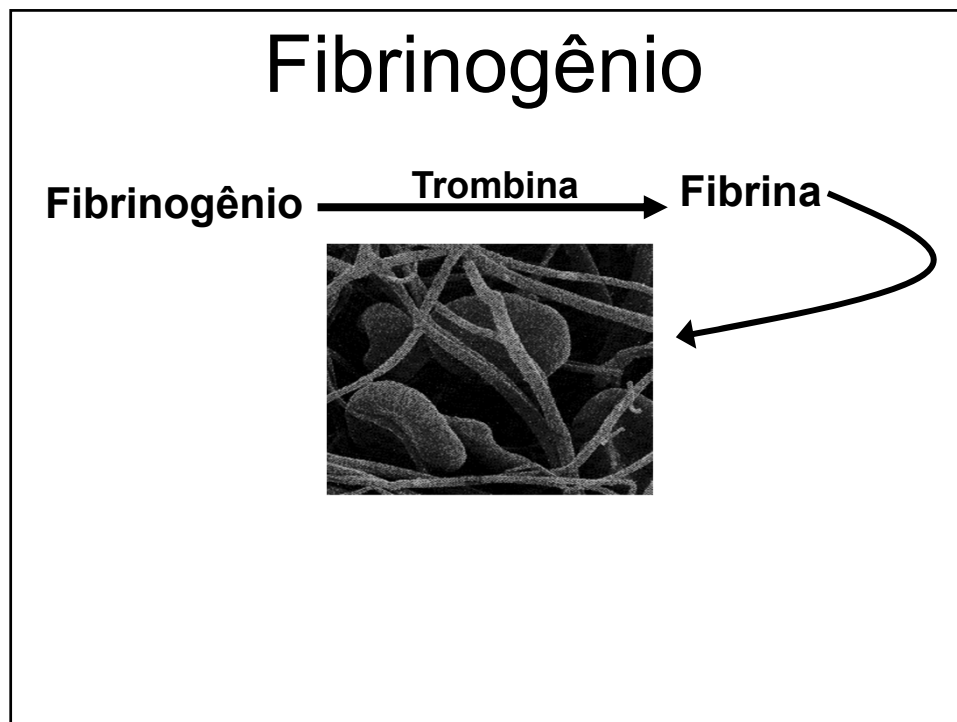
16



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História Clínica

Peso elevado desde a infância

Família obesa

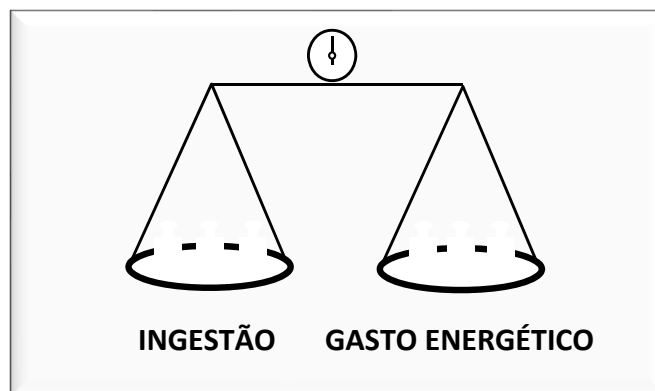
Fator emocional desencadeante

Sintomas de depressão

Ansiedade

Isolamento social

21



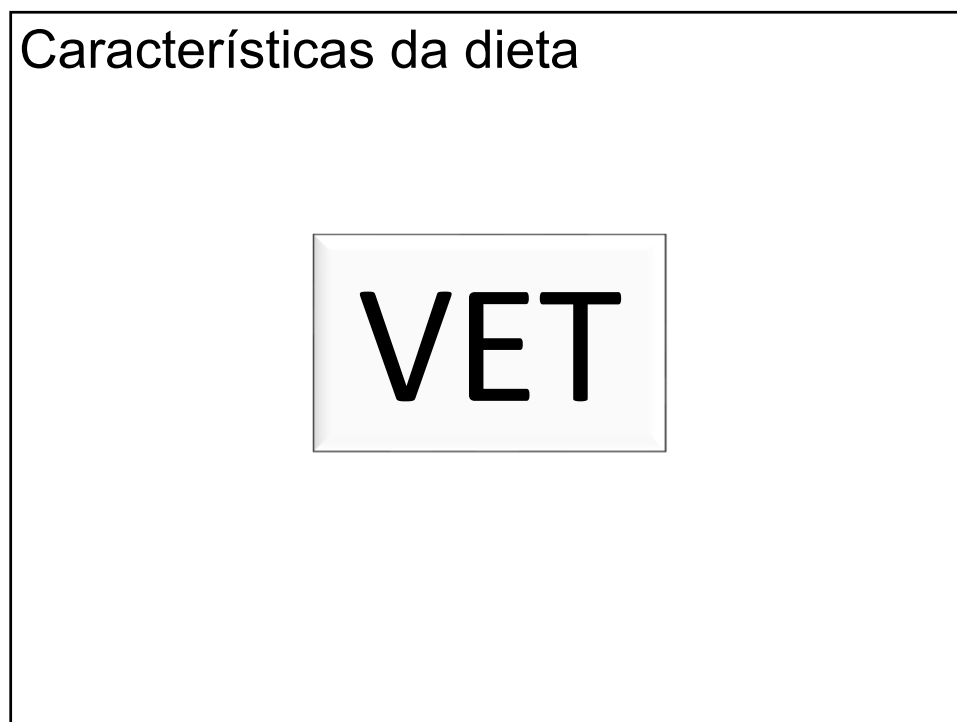
PERDA DE PESO:

INGESTÃO	↓	GASTO ENERGÉTICO	→
INGESTÃO	→	GASTO ENERGÉTICO	↑
INGESTÃO	↓	GASTO ENERGÉTICO	↑

22



23



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Características da dieta

VET

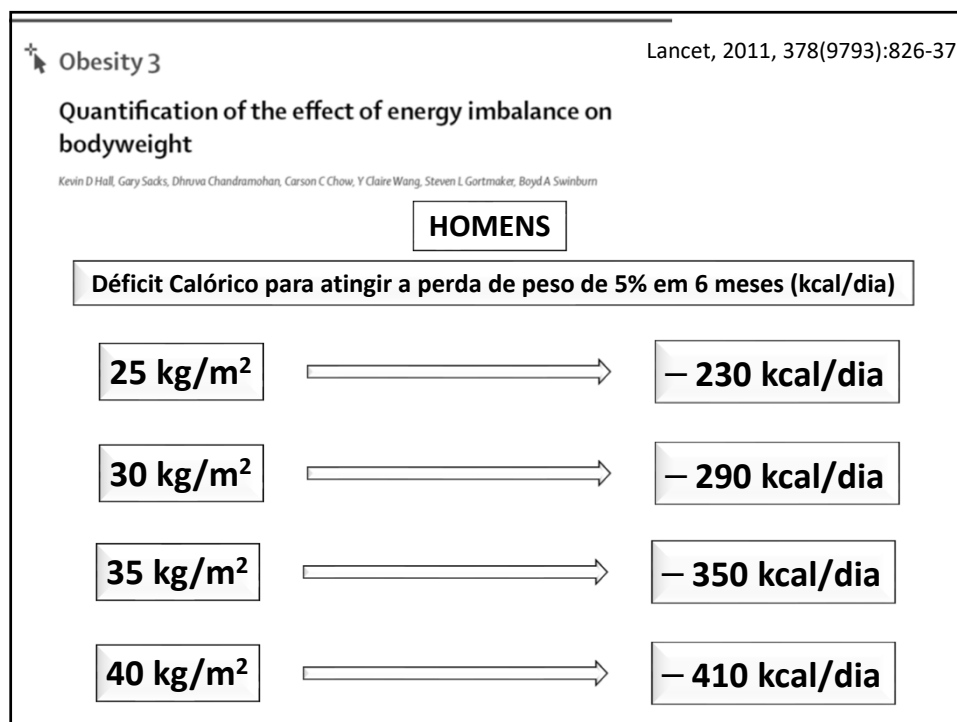
**Redução de 500 a 750 kcal por dia em relação ao GET
ou déficit de 30% em relação ao GET**

Em uma semana: déficit de 500 kcal/dia

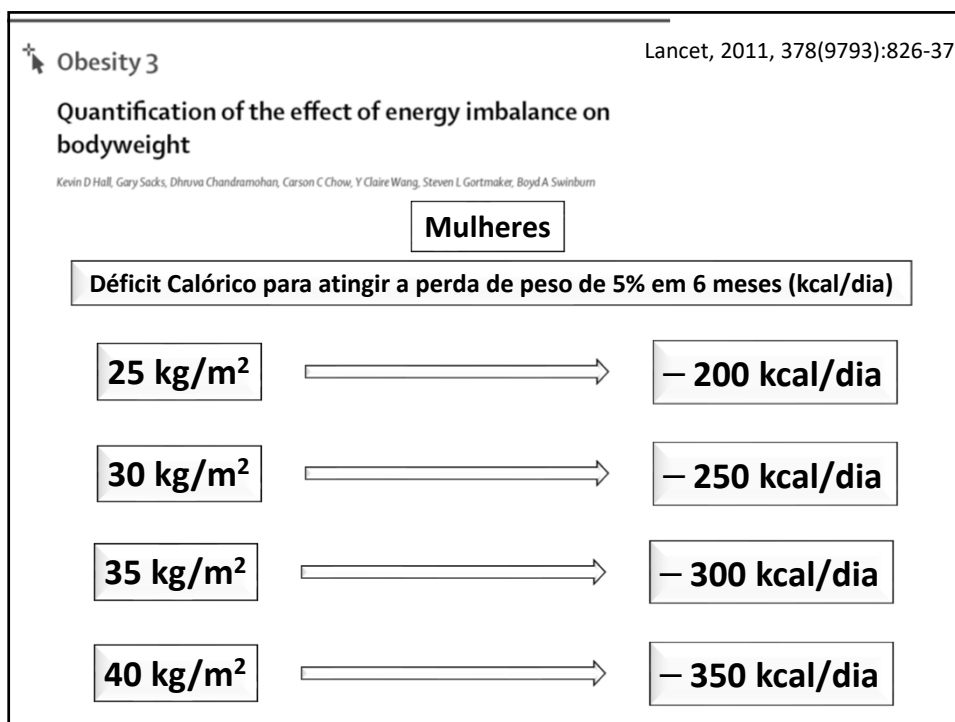
↓ 3.500 kcal → ↓ 450 g gordura corporal

Arquivos Brasileiros de Cardiologia - Volume 84, Suplemento I, Abril 2005

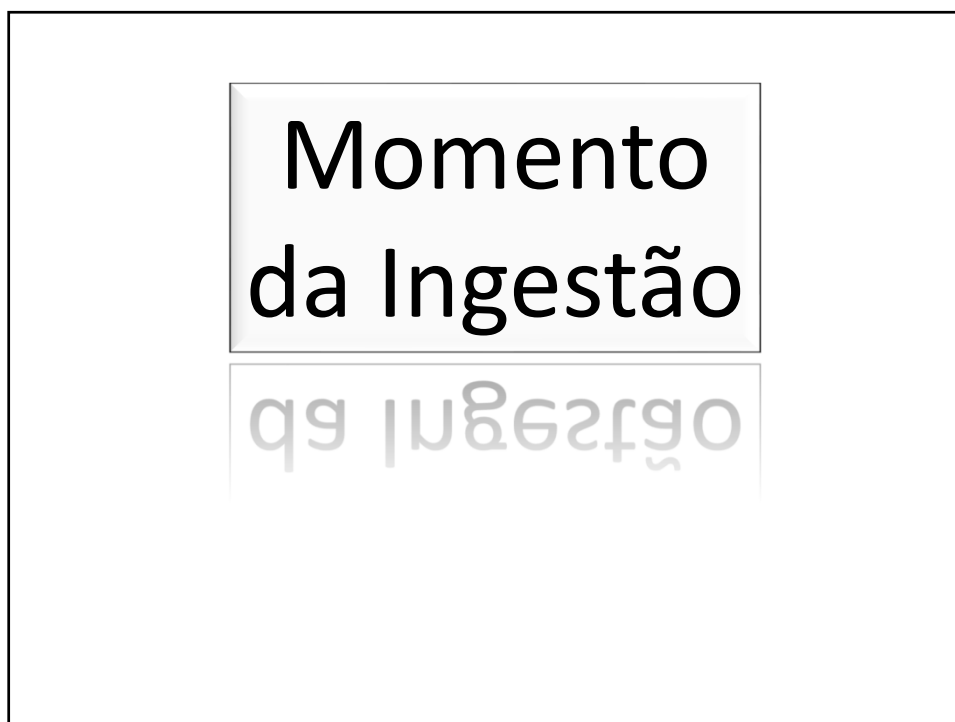
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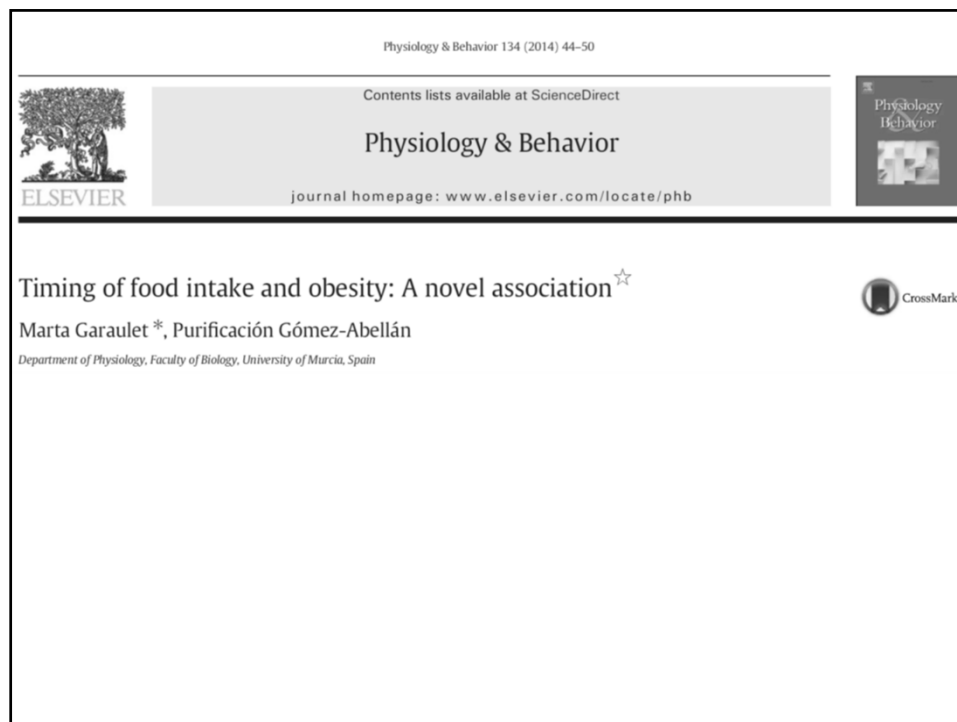
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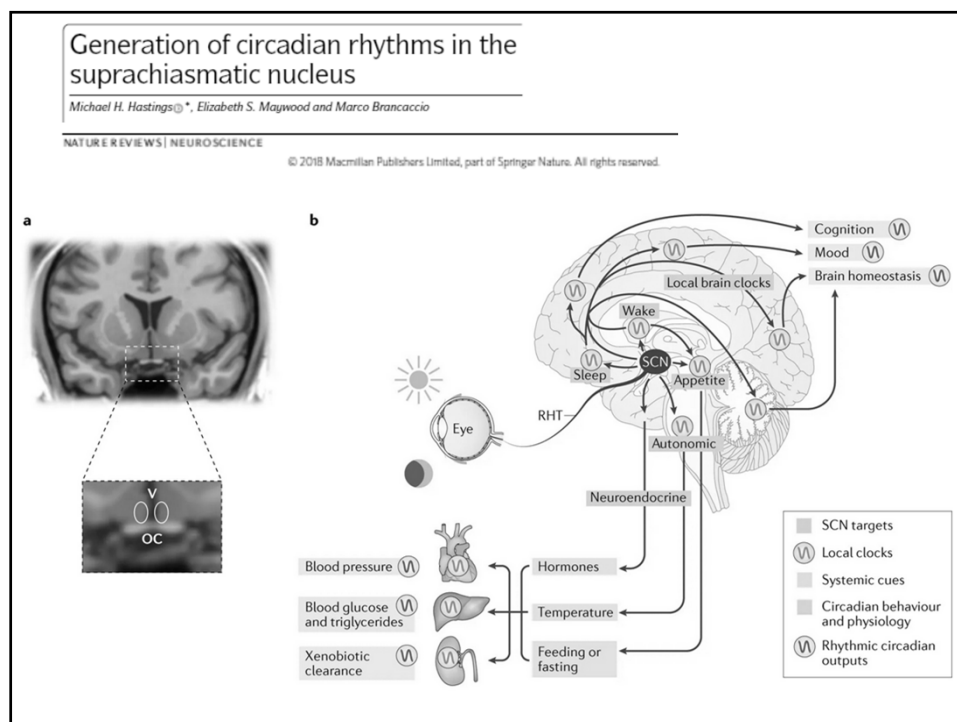
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Original Article
CLINICAL TRIALS: BEHAVIOR, PHARMACOTHERAPY, DEVICES, SURGERY

Obesity

High Caloric Intake at Breakfast vs. Dinner Differentially Influences Weight Loss of Overweight and Obese Women

Daniela Jakubowicz,¹ Maayan Barnea,² Julio Wainstein¹ and Oren Froy²

700 kcal breakfast

500 kcal lunch

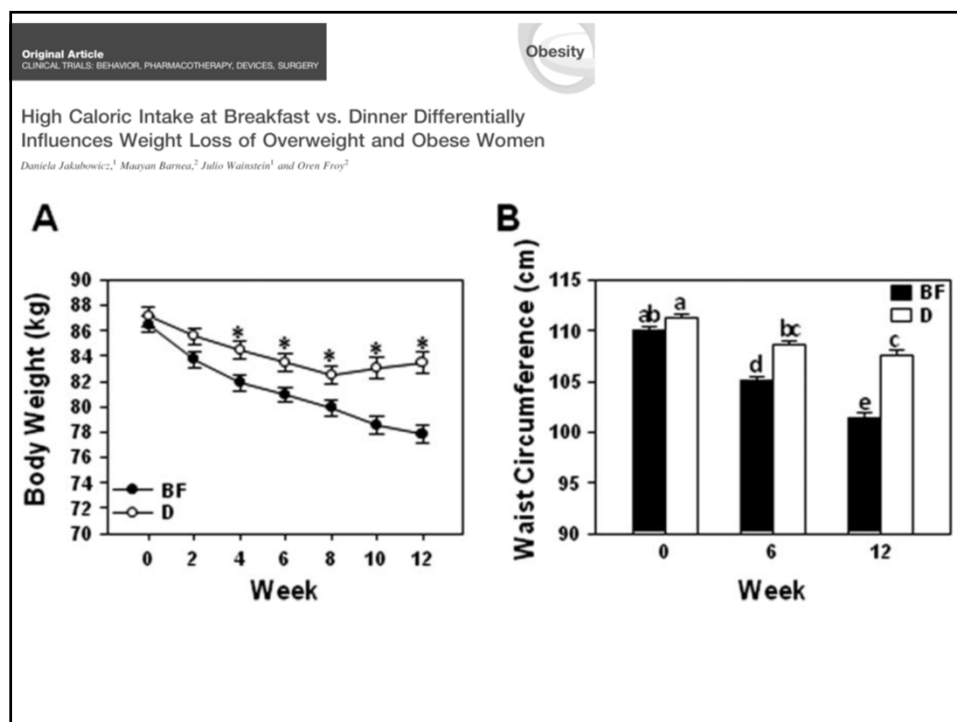
200 kcal dinner

200 kcal breakfast

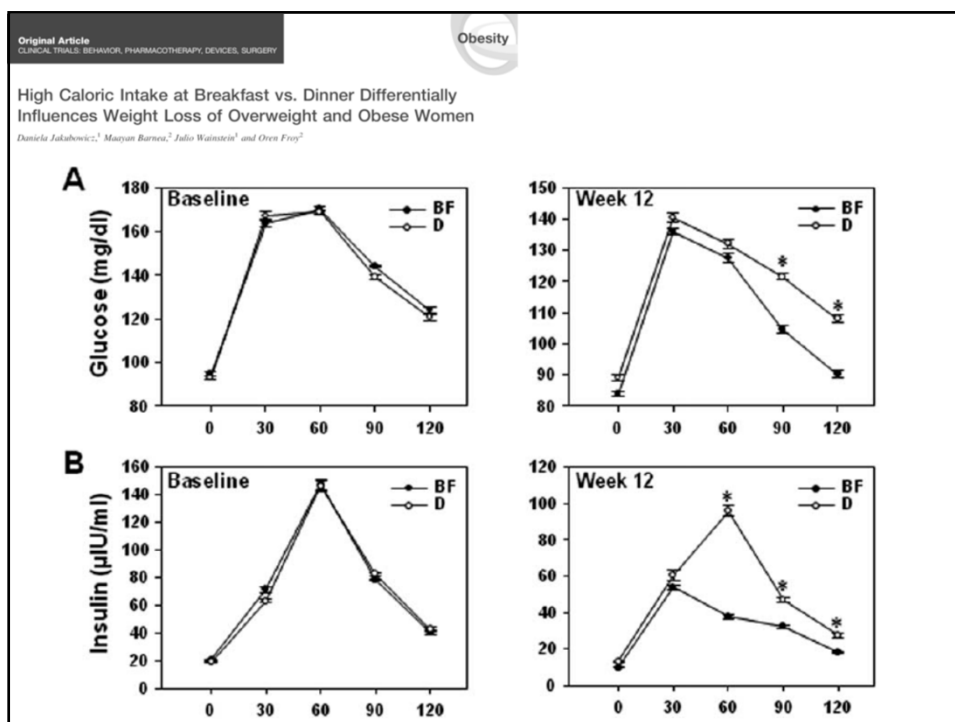
500 kcal lunch

700 kcal dinner

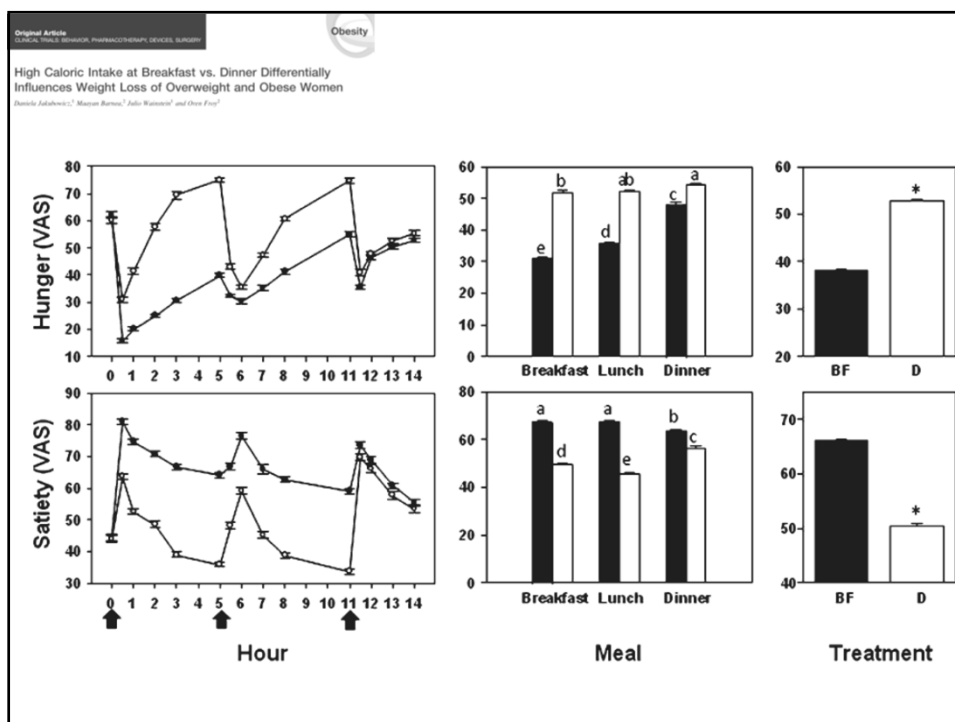
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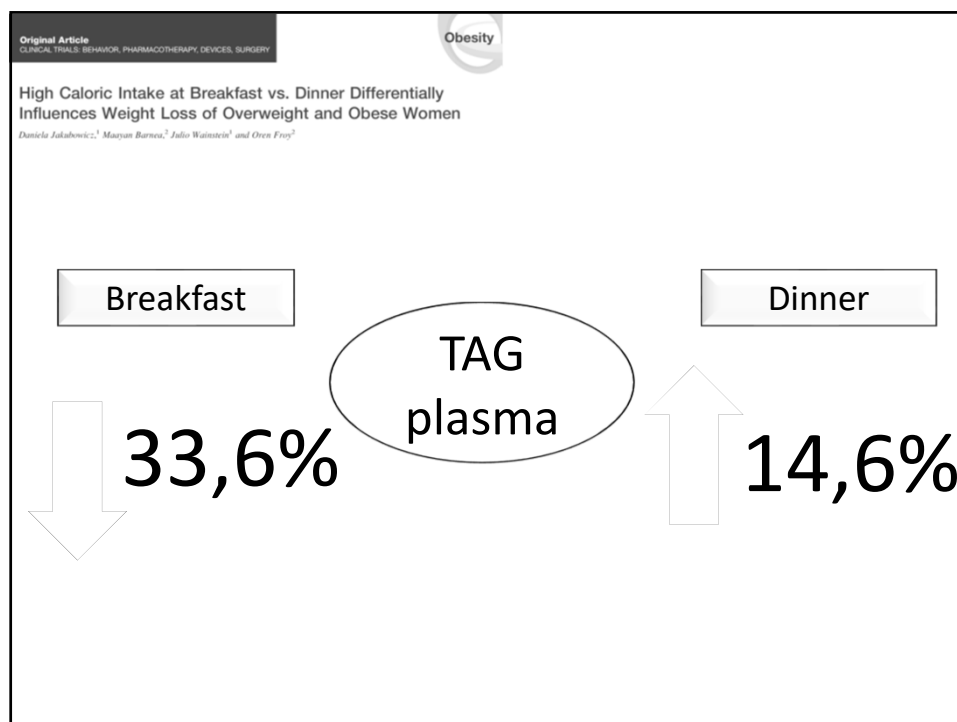
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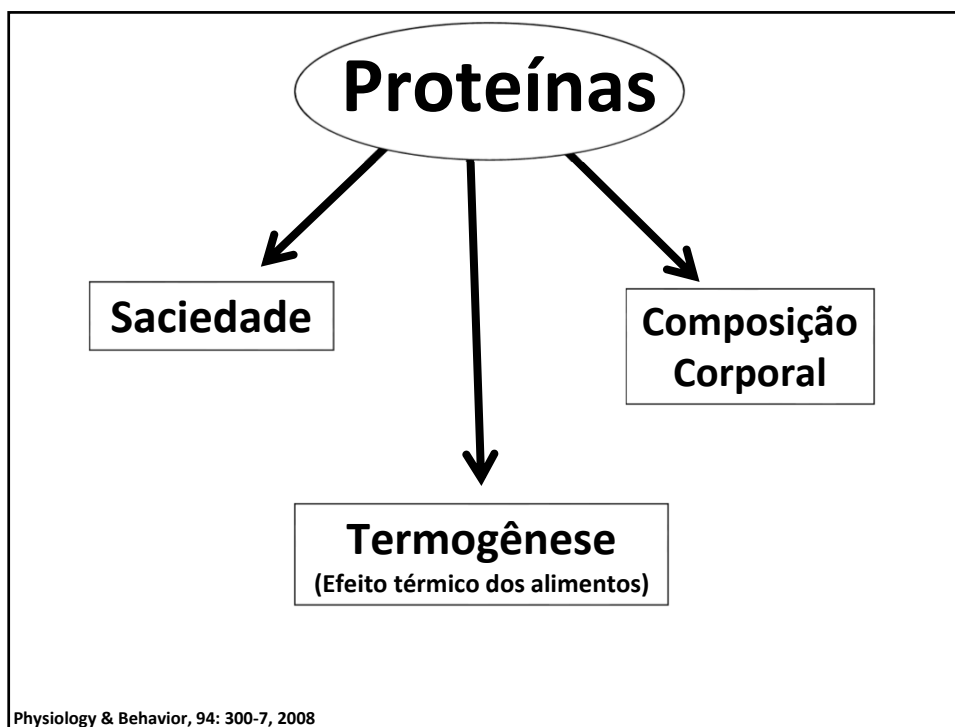
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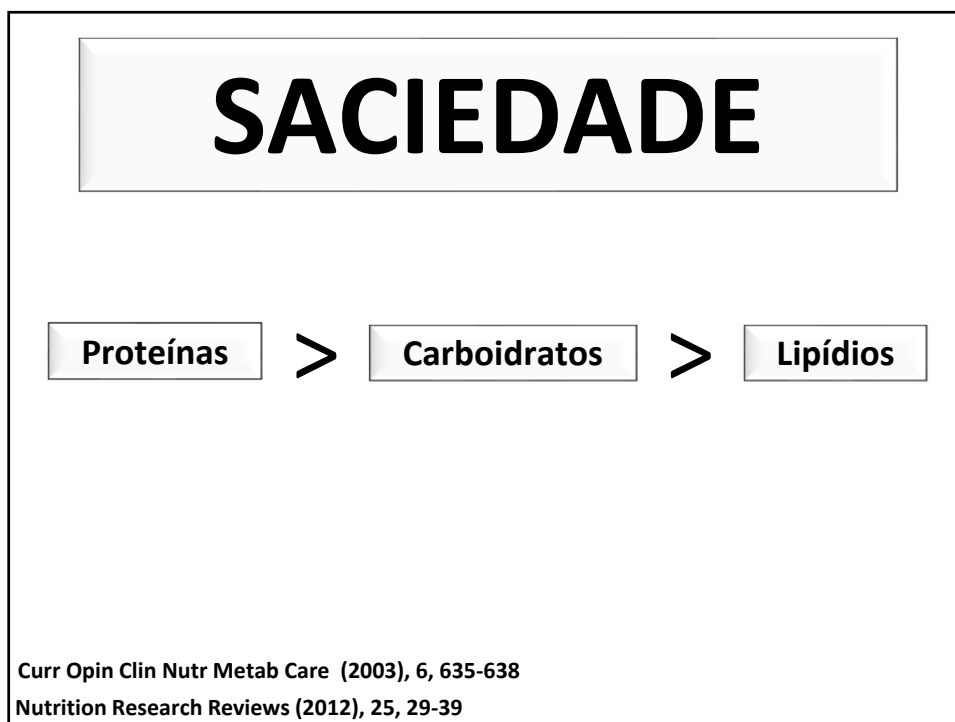
35

Distribuição de Macronutrientes

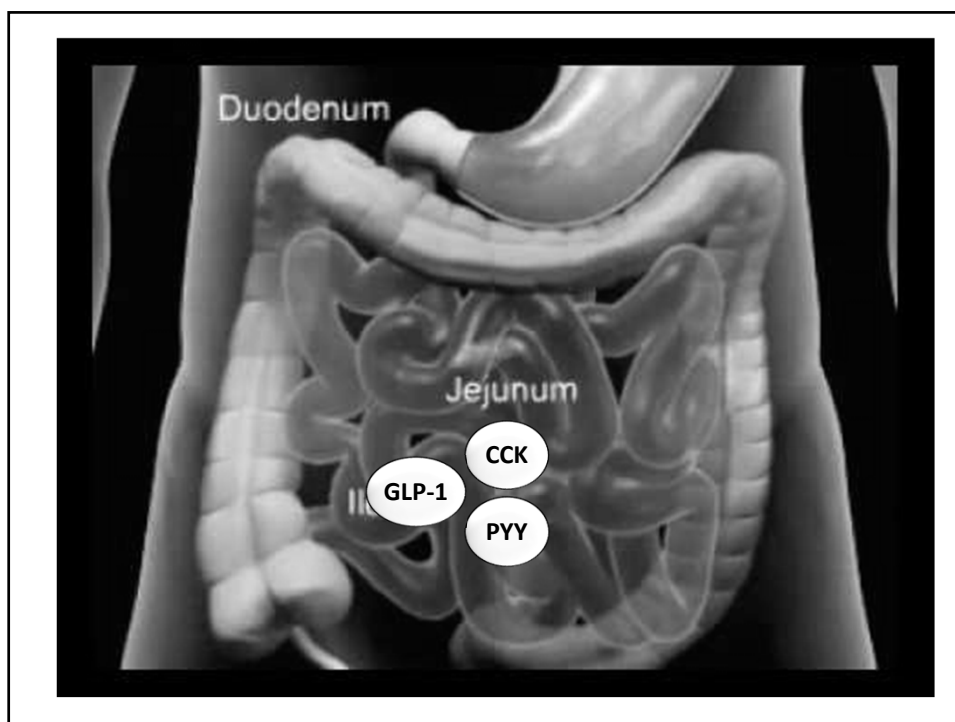
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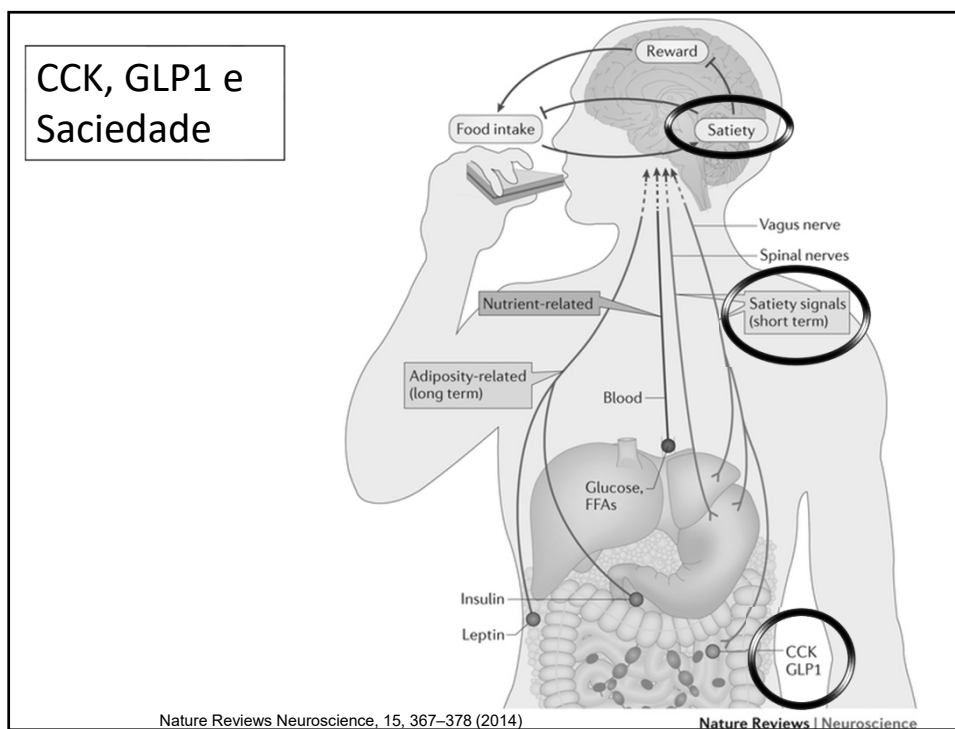
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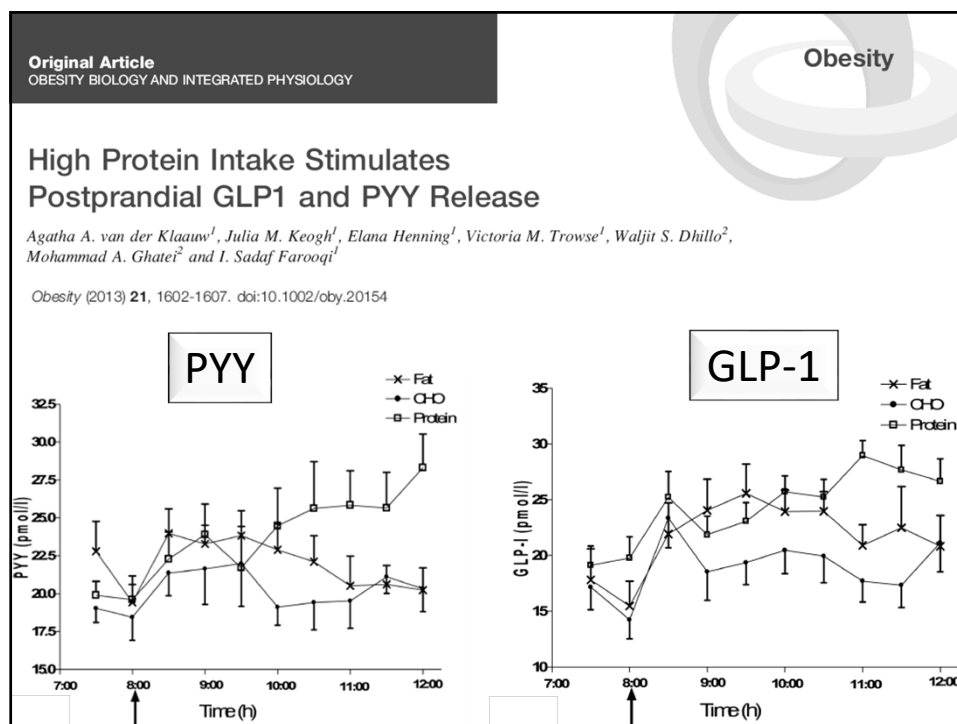
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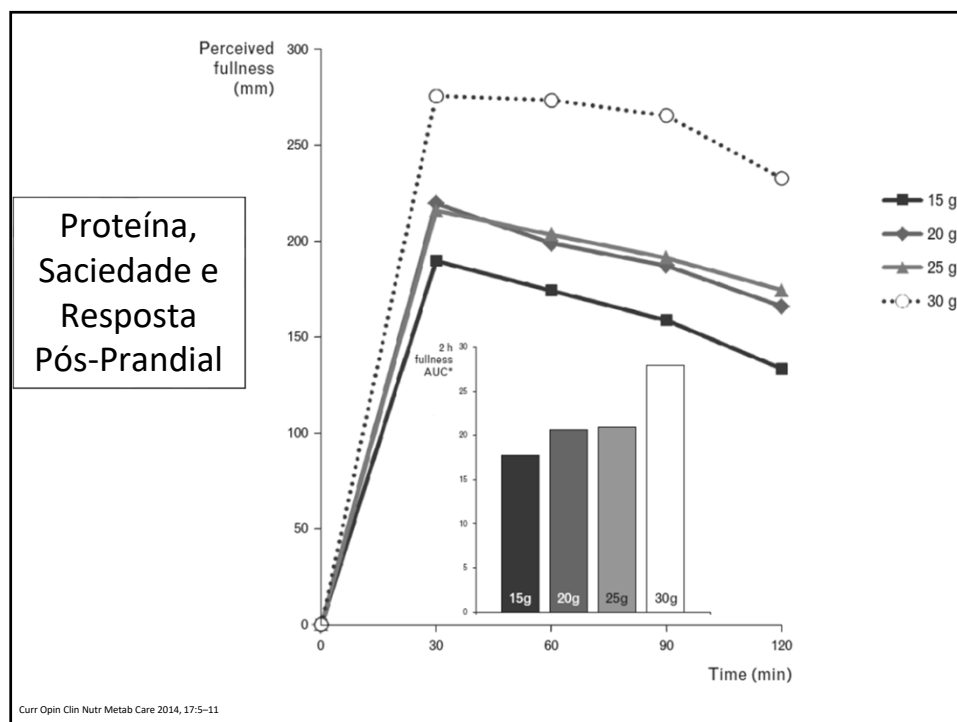
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Breakfast Skipping



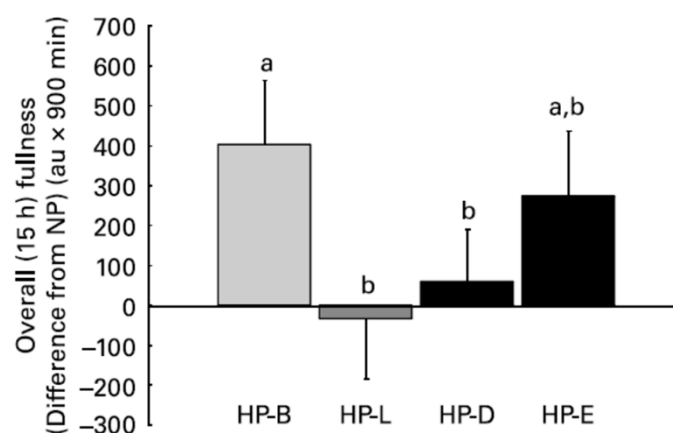
43

British Journal of Nutrition (2009), 101, 798–803
© The Authors 2008

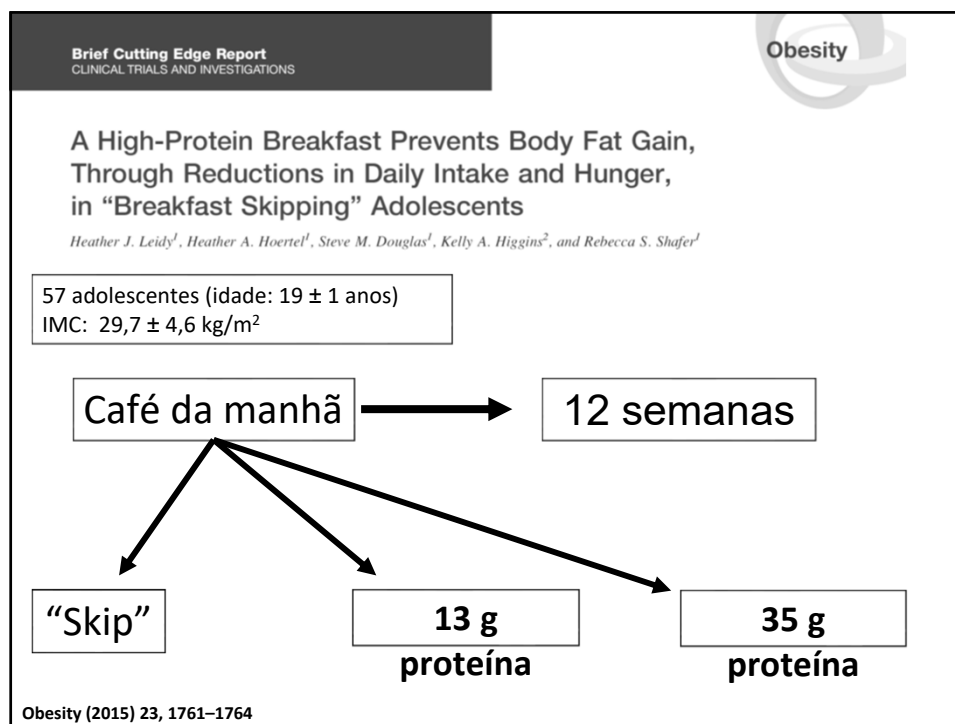
doi:10.1017/S0007114508051532

Short Communication

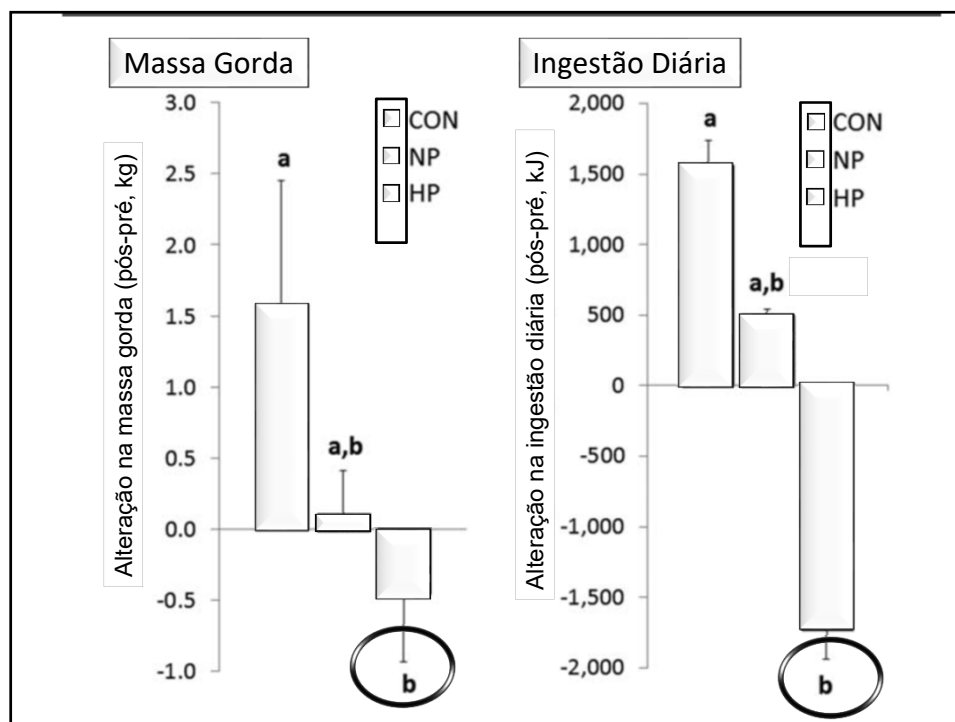
Increased dietary protein consumed at breakfast leads to an initial and sustained feeling of fullness during energy restriction compared to other meal times



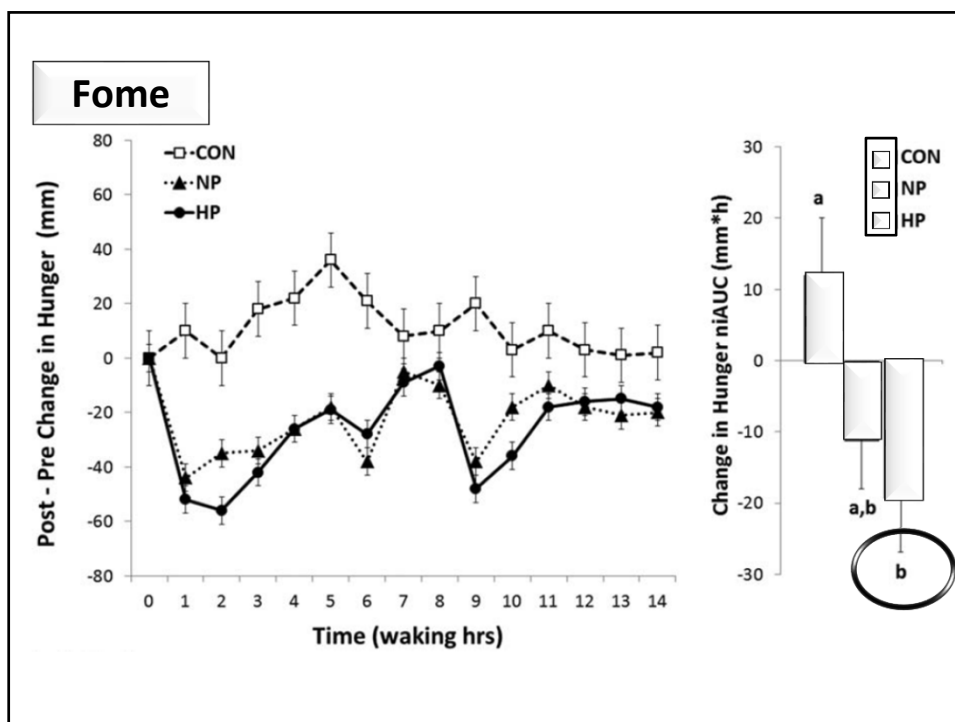
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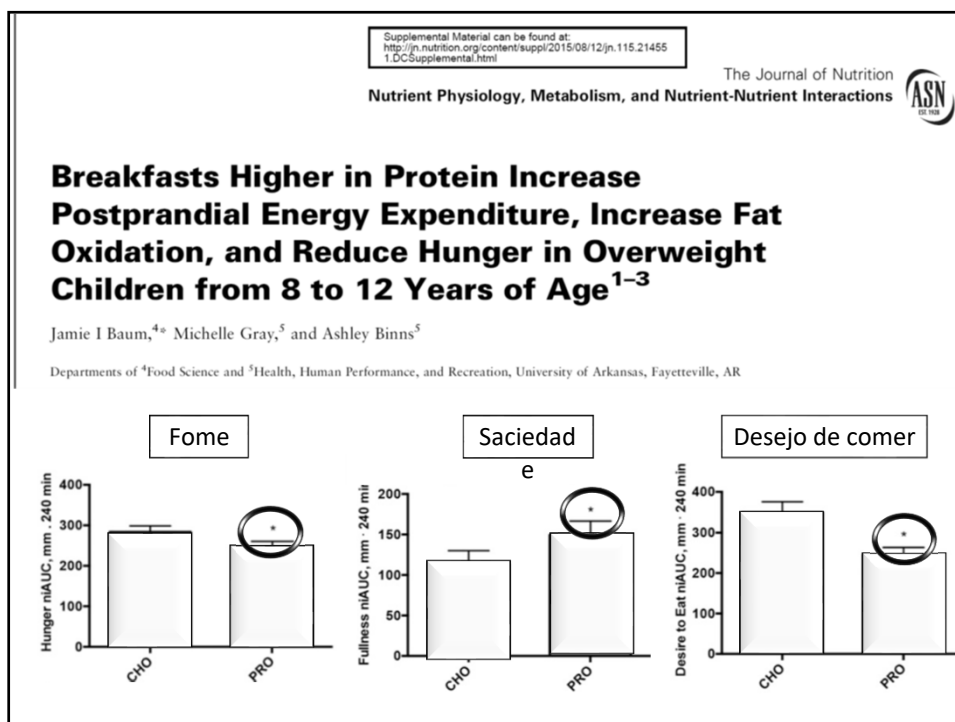
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Metabolismo Proteico e Termogênese

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Efeito Térmico dos Alimentos

5 - 10% GET

Proteína: 20 - 35%

Carboidrato: 5 - 15%

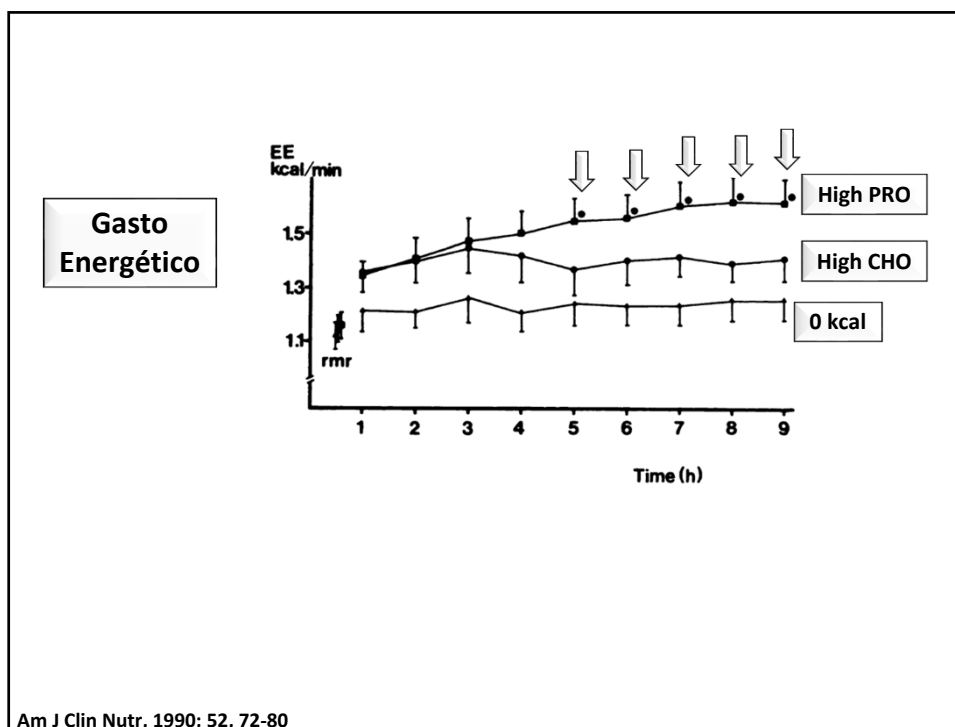
Lipídeos: 0 - 5%

J Am Coll Nutr. 2004; 23:373-85

Nutr Rev. 1989; 47(5):129-37

Int J Obes. 1999; 23(3):287-92

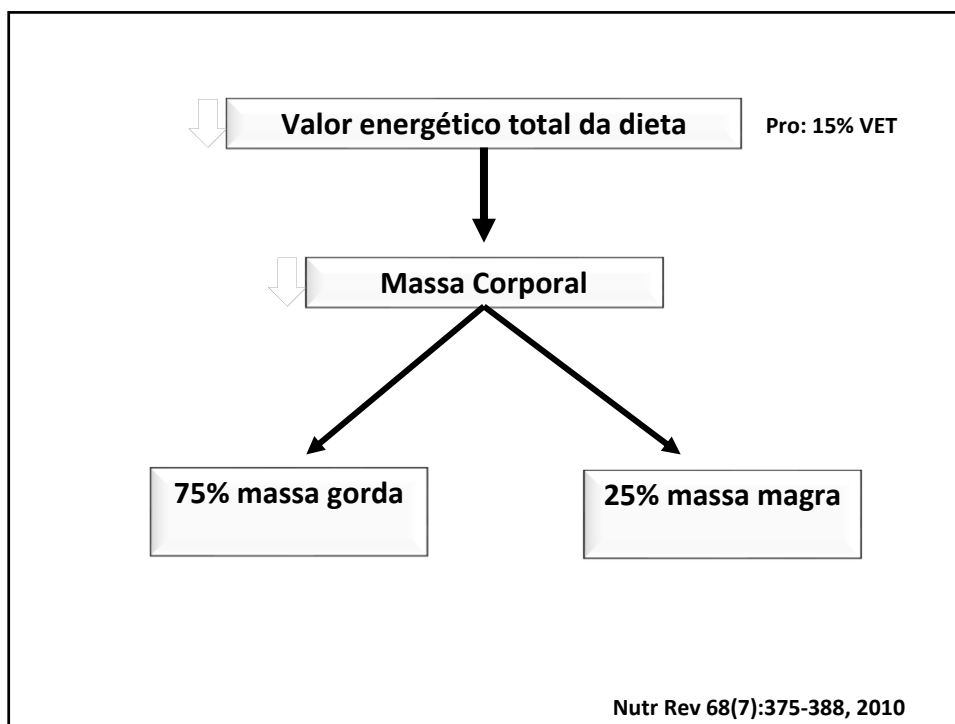
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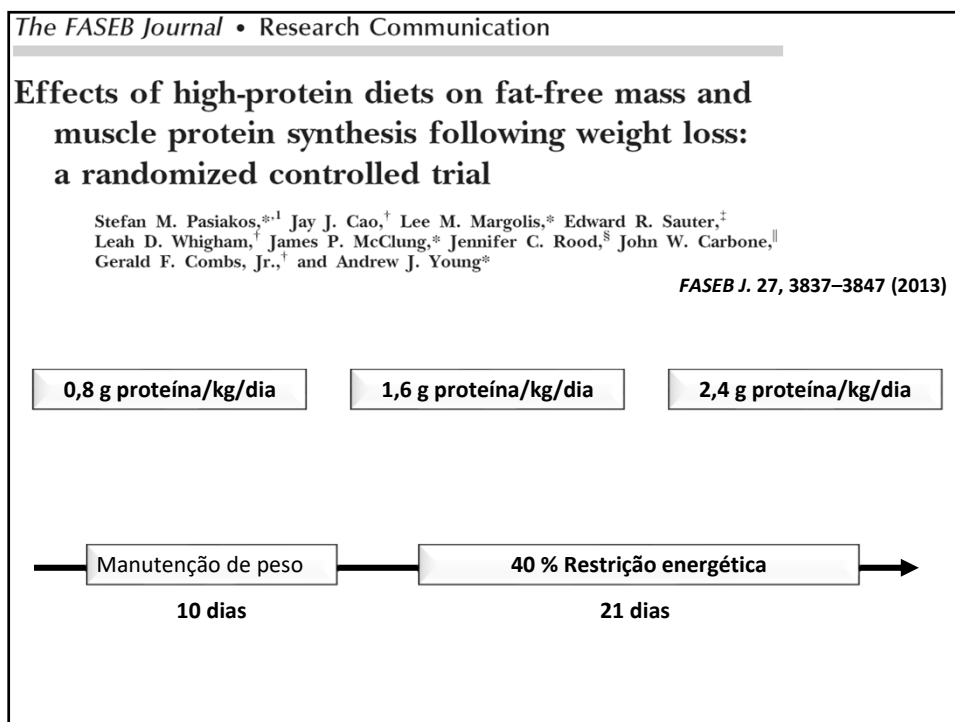
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Proteínas e Composição Corporal

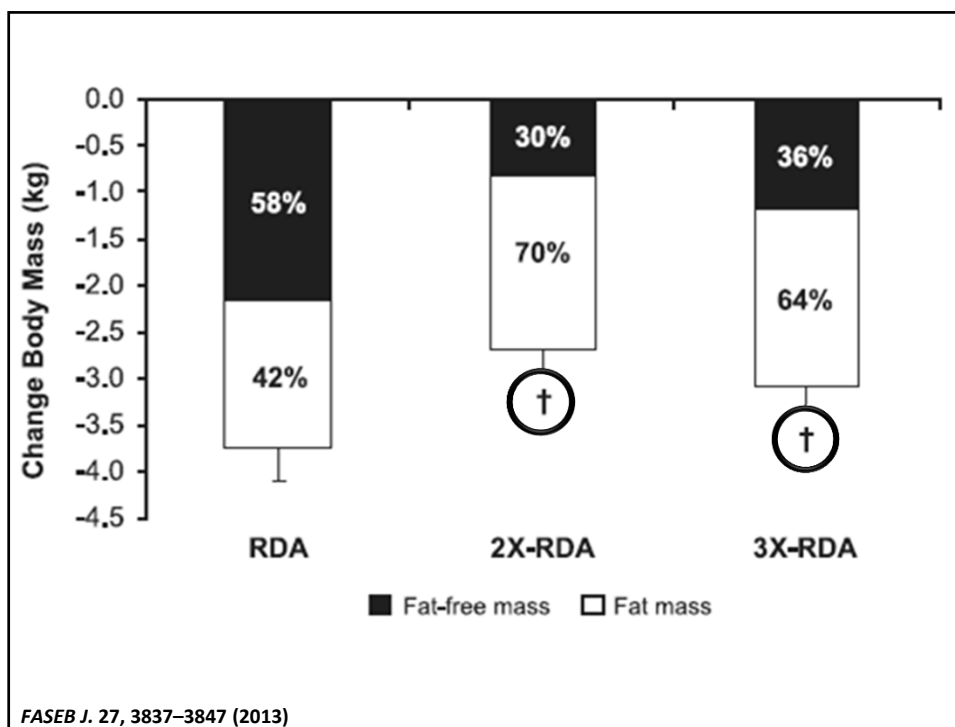
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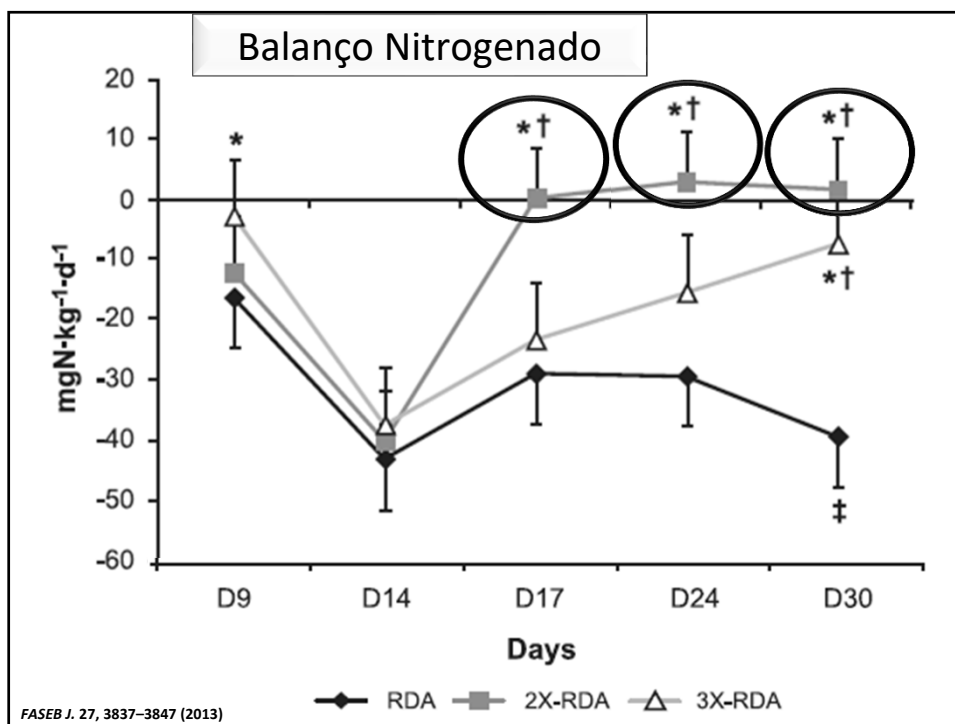
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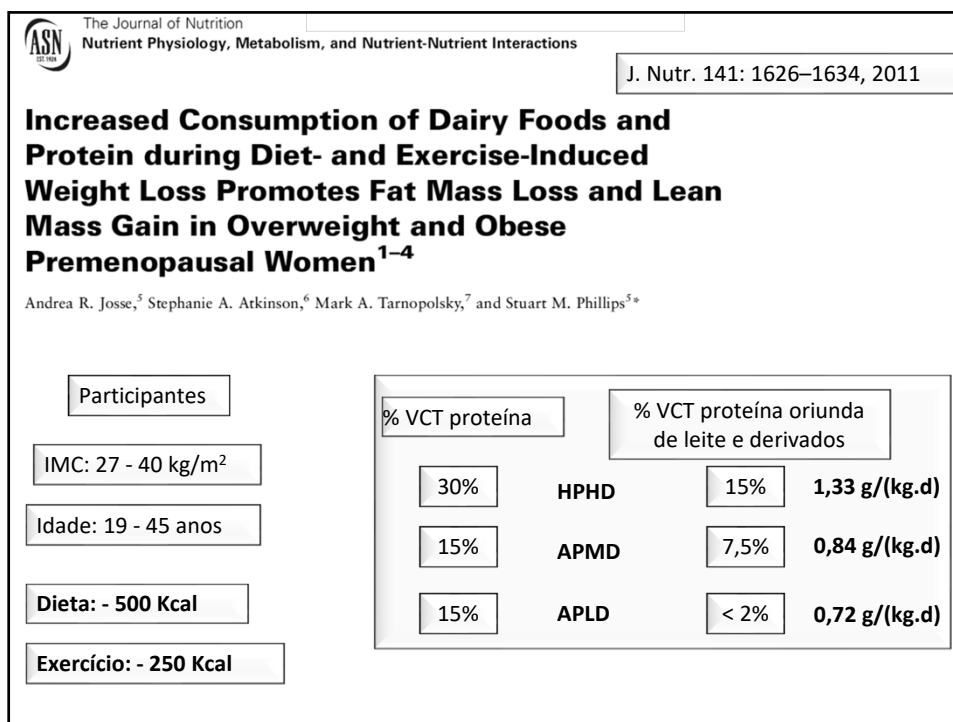
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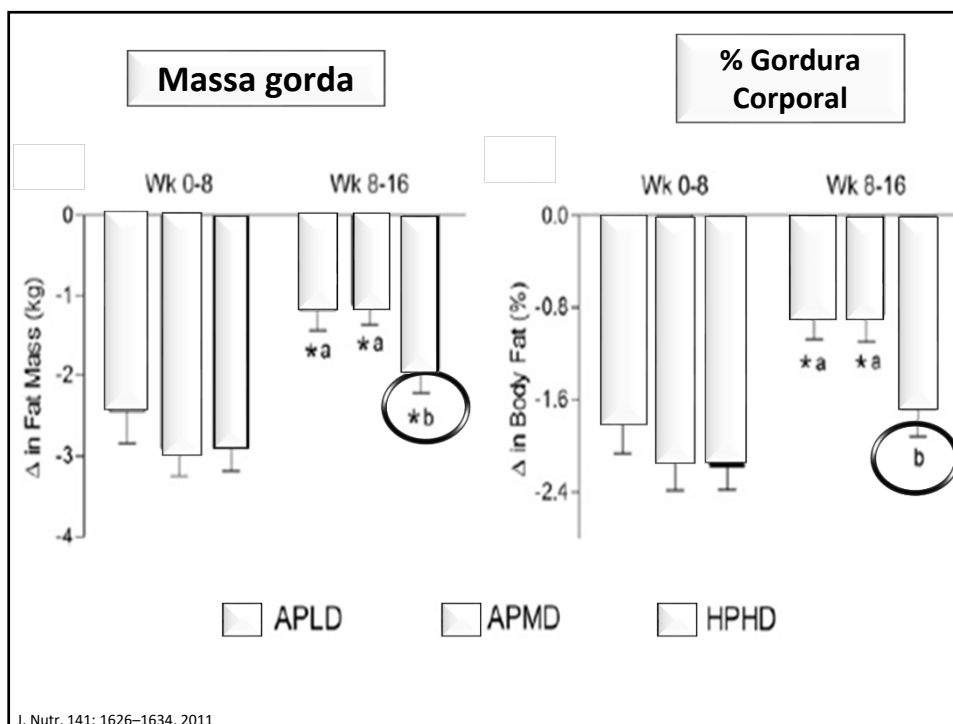
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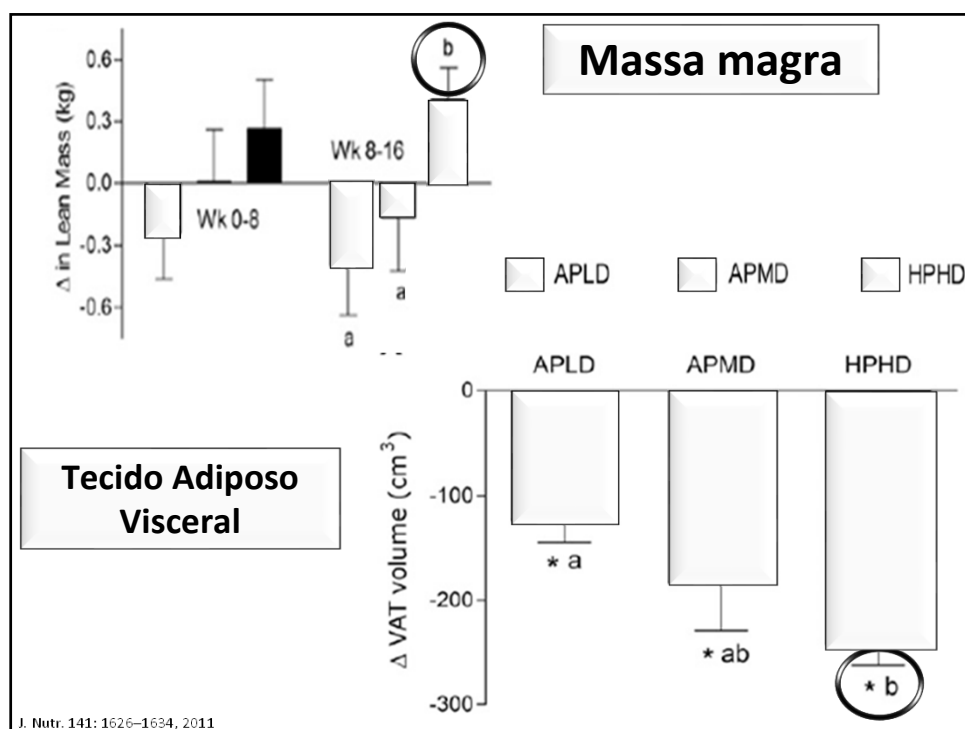
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 **nutrients**



Article

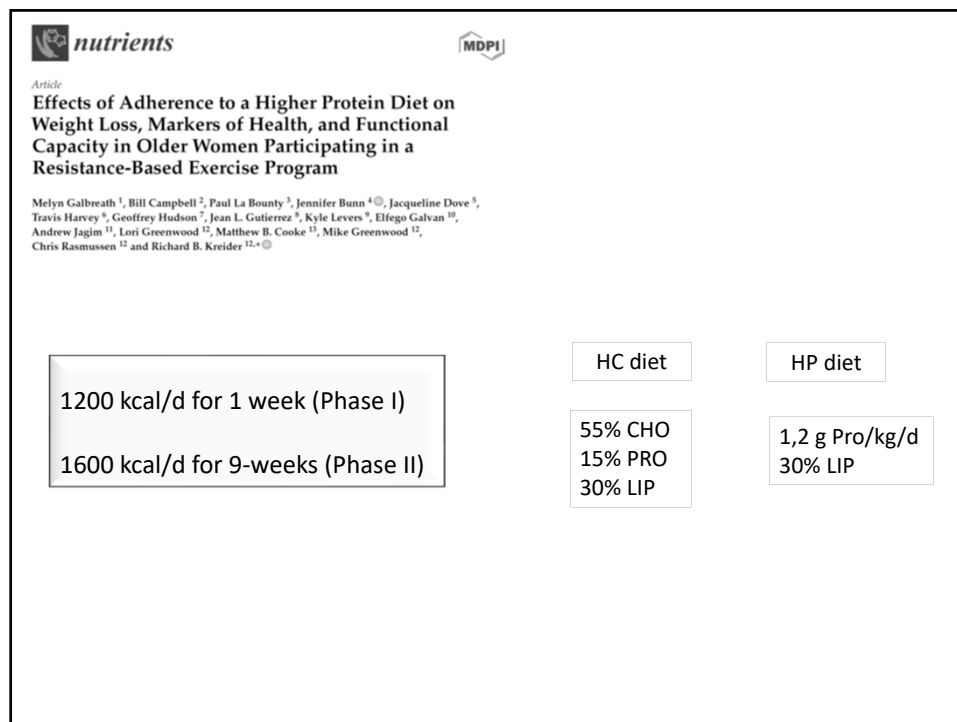
Effects of Adherence to a Higher Protein Diet on Weight Loss, Markers of Health, and Functional Capacity in Older Women Participating in a Resistance-Based Exercise Program

Melyn Galbreath ¹, Bill Campbell ², Paul La Bounty ³, Jennifer Bunn ⁴ , Jacqueline Dove ⁵, Travis Harvey ⁶, Geoffrey Hudson ⁷, Jean L. Gutierrez ⁸, Kyle Levers ⁹, Elfege Galvan ¹⁰, Andrew Jagim ¹¹, Lori Greenwood ¹², Matthew B. Cooke ¹³, Mike Greenwood ¹², Chris Rasmussen ¹² and Richard B. Kreider ^{12,*} 

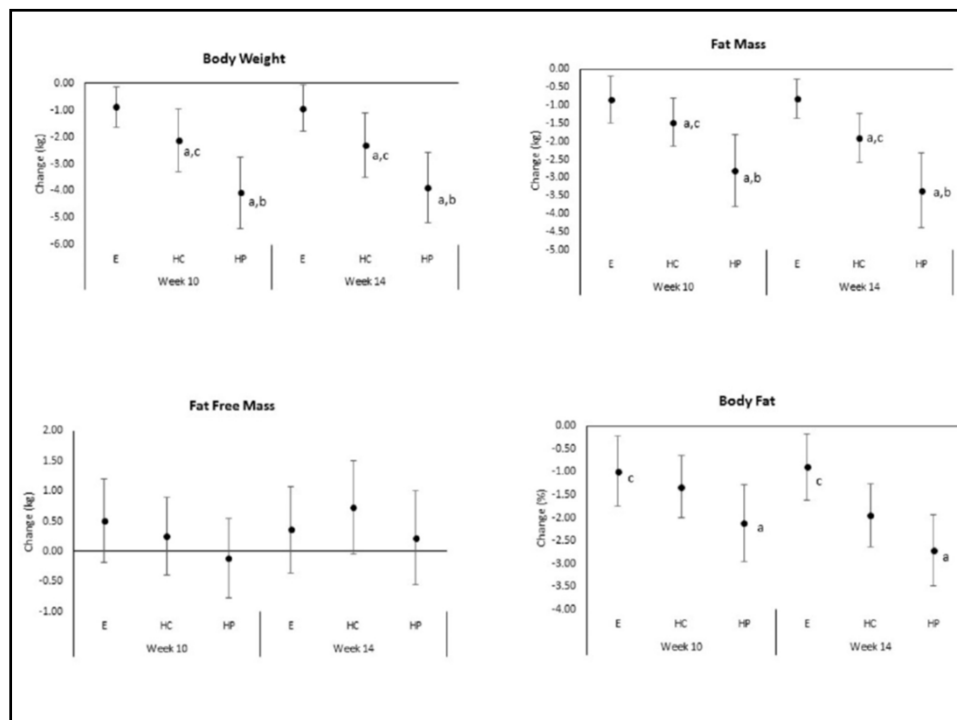
Variable	E	HC	HP
Age (years)	66.0 ± 4.3	63.3 ± 4.8	65.5 ± 5.2
Weight (kg)	76.0 ± 9.5	78.6 ± 10.7	81.6 ± 11.4
Height (cm)	159.6 ± 3.7	161.3 ± 4.9	161.7 ± 6.8
BMI (kg/m ²)	29.9 ± 4.1	30.3 ± 4.0	31.3 ± 4.2
Body fat (%)	42.7 ± 3.7	44.2 ± 3.5	43.6 ± 3.7

Nutrients 2018, 10, 1070; doi:10.3390/nu10081070

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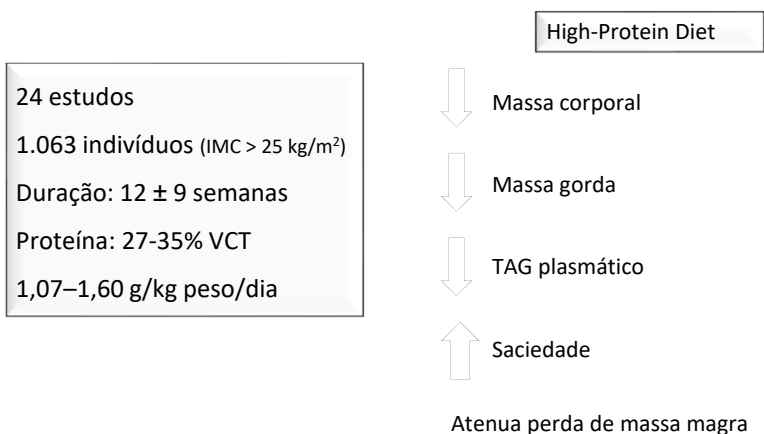


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Effects of energy-restricted high-protein, low-fat compared with standard-protein, low-fat diets: a meta-analysis of randomized controlled trials¹⁻³

Thomas P Wycherley, Lisa J Moran, Peter M Clifton, Manny Noakes, and Grant D Brinkworth

Am J Clin Nutr 2012;96:1281-98. Printed in USA. © 2012 American Society for Nutrition



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AJCN. First published ahead of print April 29, 2015 as doi: 10.3945/ajcn.114.084038.

The role of protein in weight loss and maintenance¹⁻⁵

Heather J Leidy, Peter M Clifton, Arne Astrup, Thomas P Wycherley, Margriet S Westerterp-Plantenga, Natalie D Luscombe-Marsh, Stephen C Woods, and Richard D Mattes

Quantidade de Proteína

1,2 - 1,6 g proteína/kg de peso/dia

25- 30 g proteína/refeição

Am J Clin Nutr, 101: 1320S-1329S, 2015

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Carboidratos

45% – 60% do VCT

65

Fibras Alimentares



20 g – 30 g/dia

66

Efeitos Fisiológicos das Fibras

Alimentares

↓

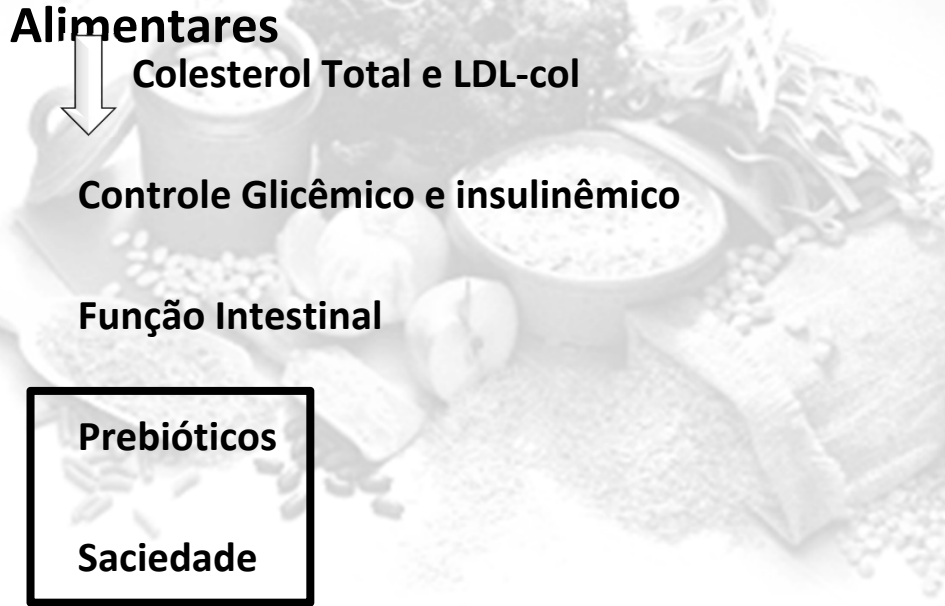
Colesterol Total e LDL-col

Controle Glicêmico e insulinêmico

Função Intestinal

Prebióticos

Saciedade



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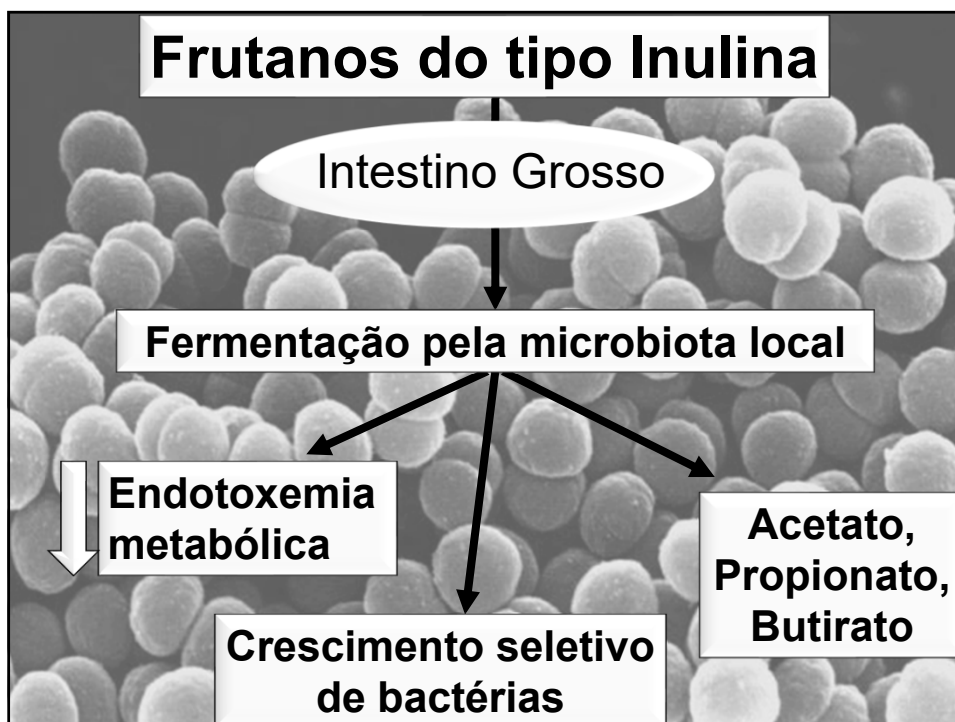
Frutanos do Tipo Inulina

inulina

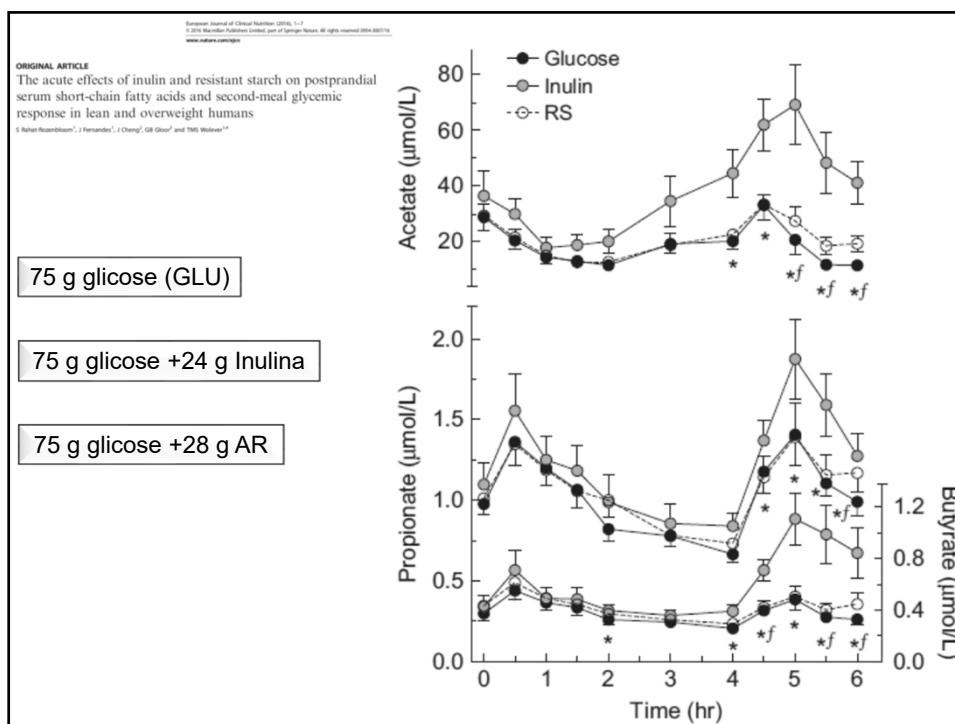
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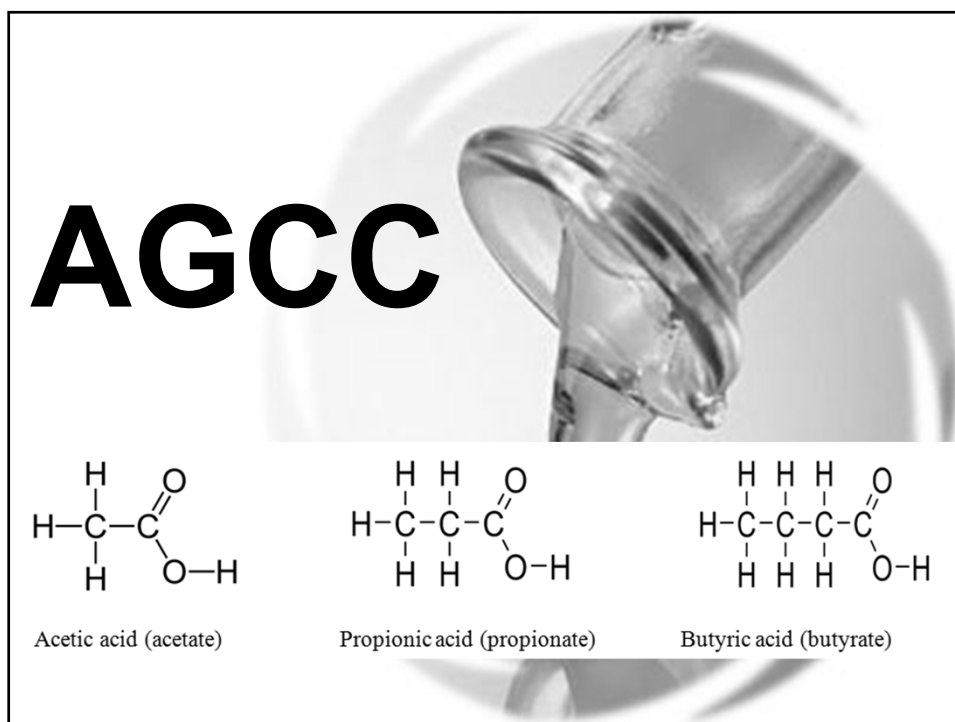
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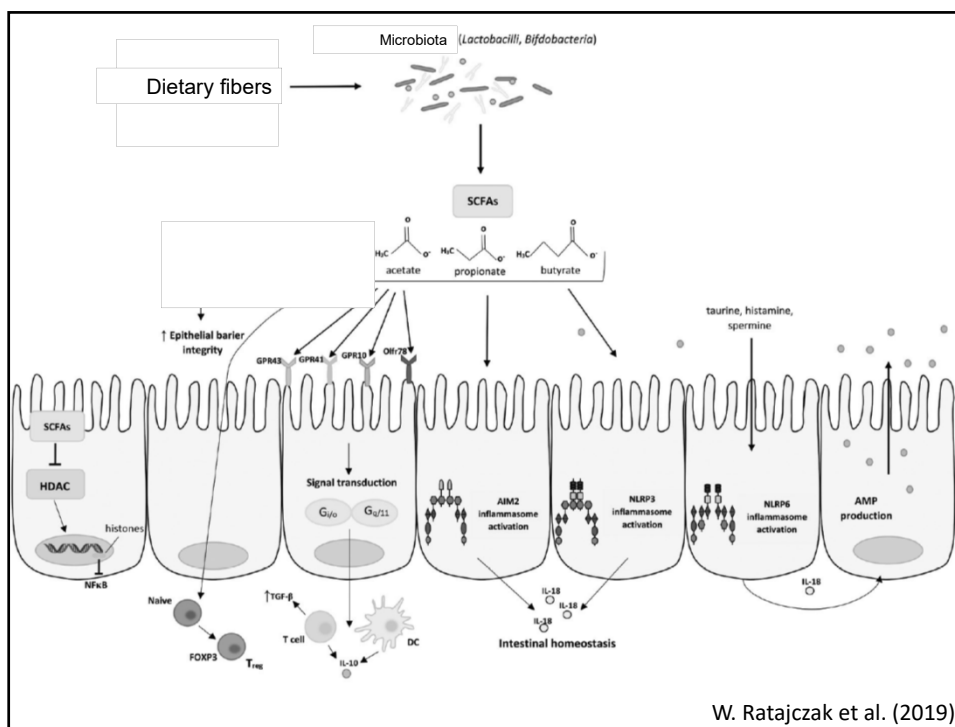
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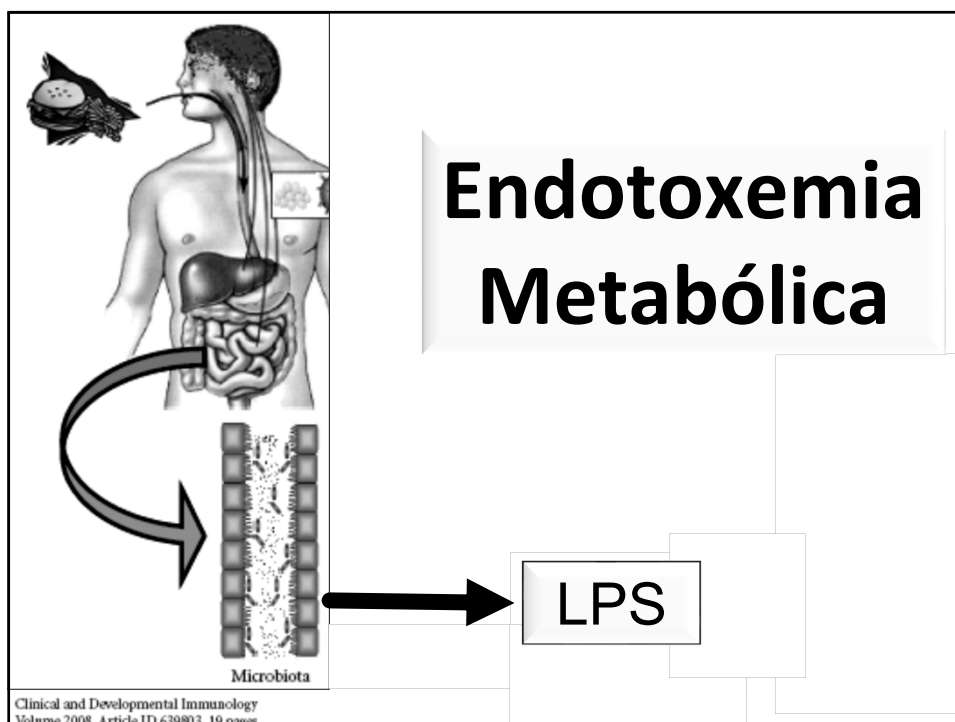
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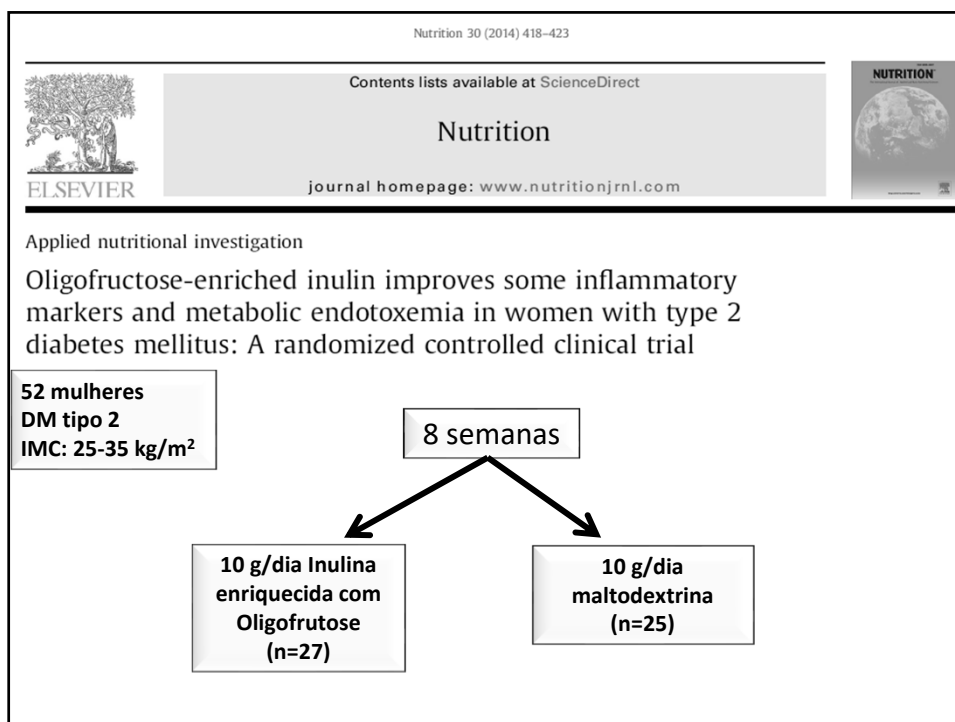
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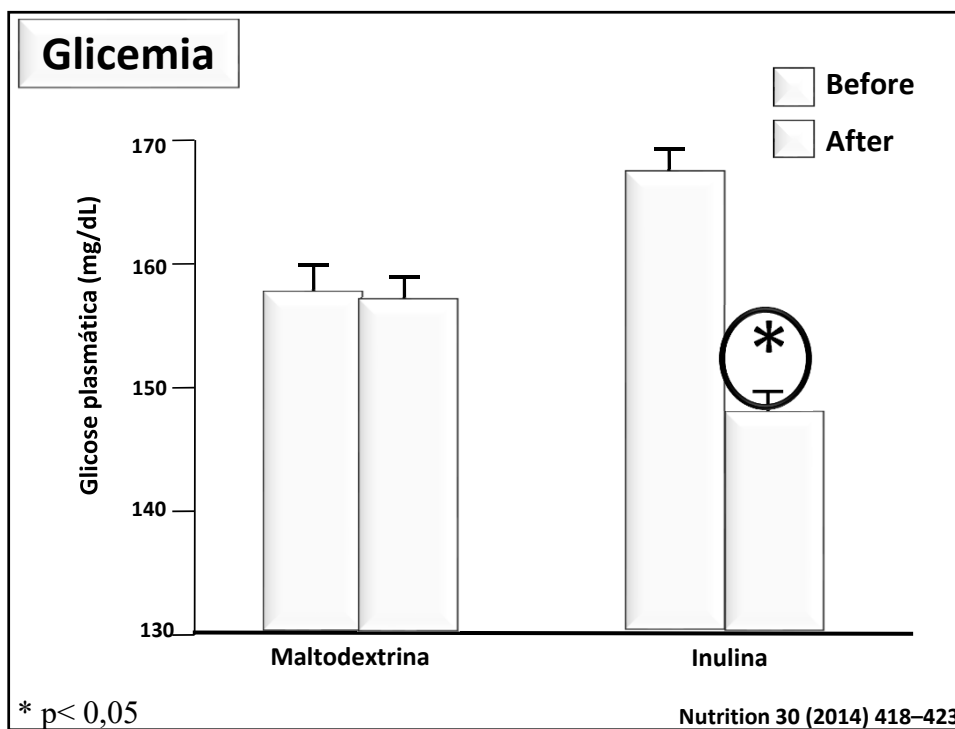
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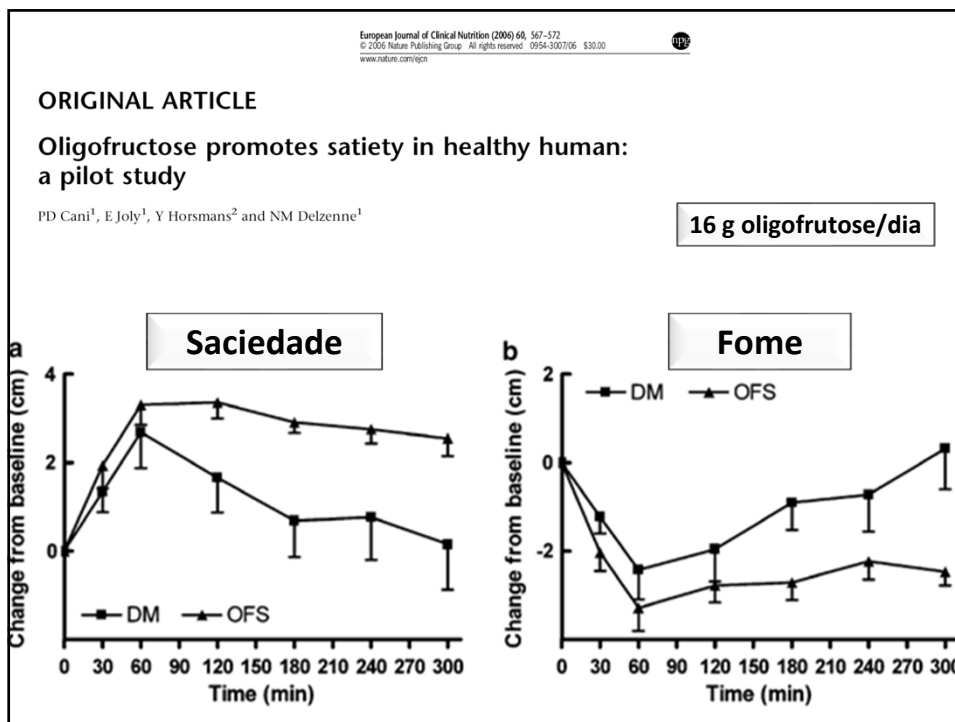
77

Frutanos do Tipo Inulina e Saciedade

29C!6q9q6

1001119 6

78



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Lipídios

20% – 30% das calorias totais

Ácidos graxos saturados

< 10% das calorias totais

**Recomendar até 7% se [LDL-colesterol]
for > 100 mg/dL**

↑ 1% VCT como AGS → ↑ 2% concentração COL plasma

ABESO, 2016

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Ácidos graxos Poliinsaturados

**Até 10% das calorias
totais**

Arquivos Brasileiros de Cardiologia - Volume 84, Suplemento I, Abril 2005

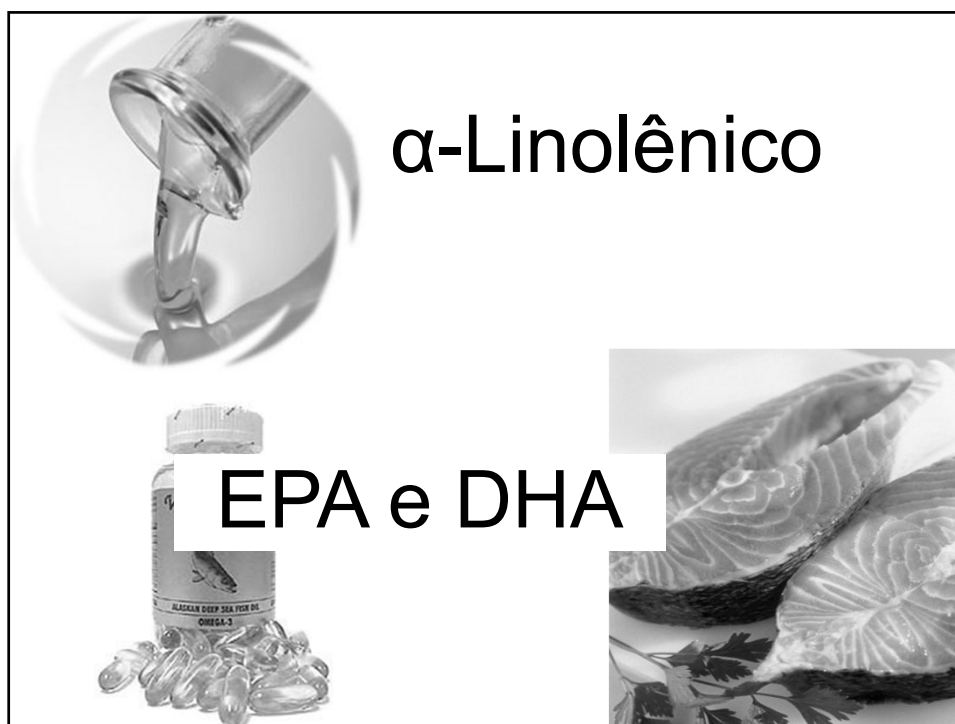


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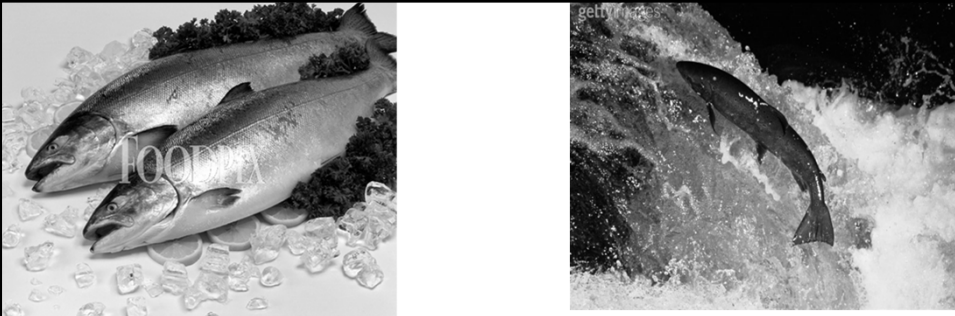
AGPI ω -3



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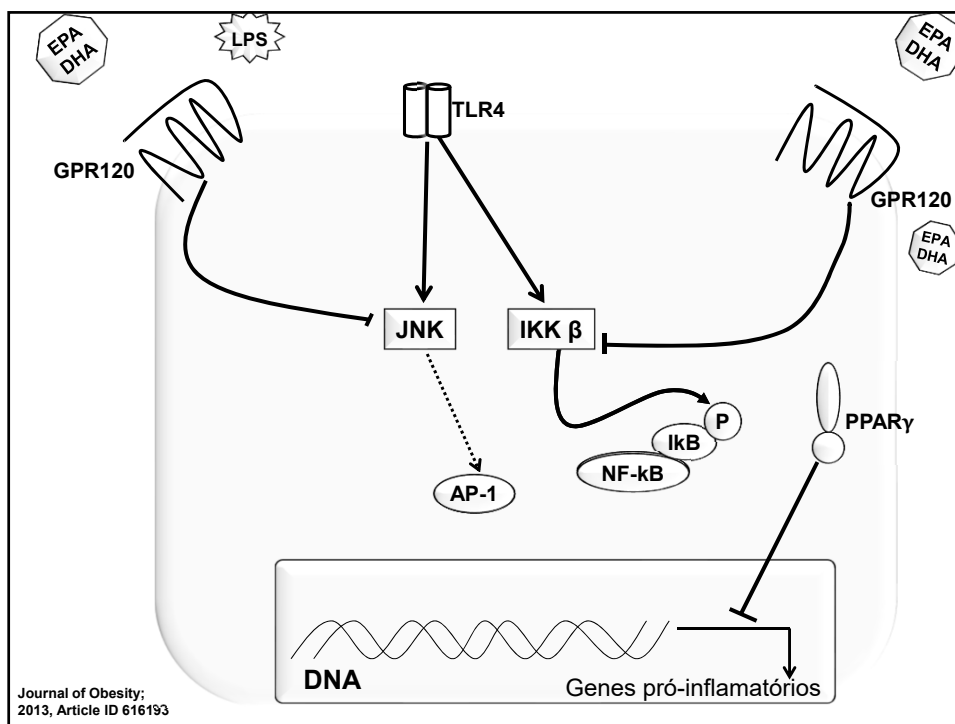


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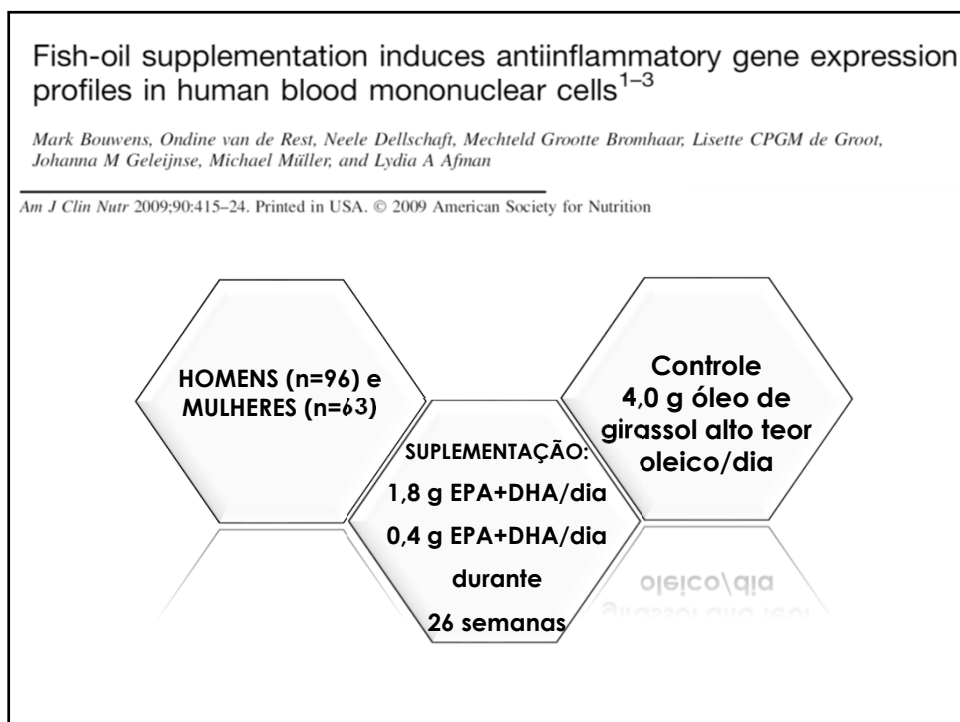


100g	EPA + DHA (g)	Alfa linolênico (%)
Cavala	2,5	-
Sardinha	1,7	-
Arenque	1,6	-
Salmão	1,0	-
Truta	0,5	-
Bacalhau	0,2	-
Óleo de canola	-	9,0
Óleo de soja	-	7,08

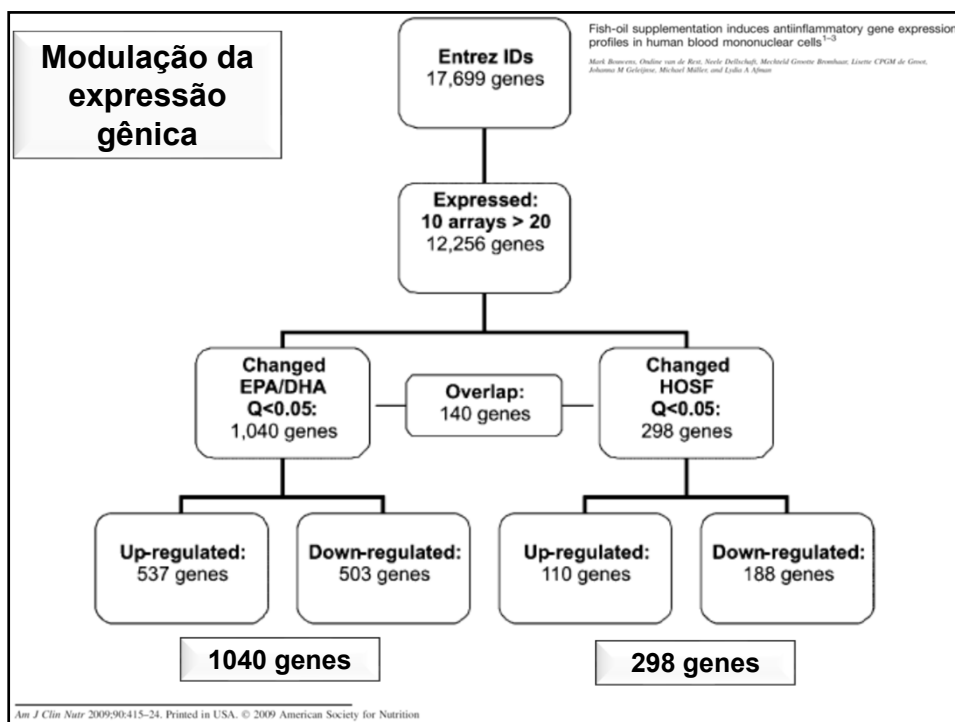
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Fish-oil supplementation induces antiinflammatory gene expression profiles in human blood mononuclear cells¹⁻³
 Mark Bouwens, Ondine van de Rest, Neele Dellschaft, Mechteld Grootte Bromhaar, Lisette CPGM de Groot, Johanna M Geleijnse, Michael Müller, and Lydia A Afman

Am J Clin Nutr 2009;90:415-24. Printed in USA. © 2009 American Society for Nutrition

Inflammatory signaling

Process	Gene name	Description	Entrez ID	Mean FC	EPADHA	MUFA:
					q-value	q-value
Inflammation						
inflammatory signaling						
	CEBPB	CCAAT/enhancer binding protein (C/EBP), beta	1051	-1.11		0.24485
	DUSP1	dual specificity phosphatase 1	1843	-1.15		0.66208
	DUSP2	dual specificity phosphatase 2	1844	-1.50		
	MAPK1	MAP kinase interacting serine/threonine kinase 1	8569	-1.06		0.12427
	OSM	oncostatin M	5008	-1.24		
	IL6ST	interleukin 6 signal transducer (gp130, oncostatin M receptor)	3572	-1.20		0.41821
	IL13RA1	interleukin 13 receptor, alpha 1	3597	-1.17		
	NFIL3	nuclear factor, interleukin 3 regulated	4783	-1.25		0.17716
	ETS2	v-ets erythroblastosis virus E26 oncogene homolog 2 (avian)	2114	-1.16		0.14811
	EF4EBP1	eukaryotic translation initiation factor 4E binding protein 1	1978	-1.12		0.17847
	H3F3B	H3 histone, family 3B (H3.3B)	3021	-1.09		0.10052
	LILRB3	leukocyte immunoglobulin-like receptor, subfamily B (with TM and ITM domains), member 3	11025	-1.11		0.13656
	LILRA2	leukocyte immunoglobulin-like receptor, subfamily A (with TM domain), member 2	11027	-1.15		
	LILRA5	leukocyte immunoglobulin-like receptor, subfamily A (with TM domain), member 5	353514	-1.32		0.17412
	CSAR1	complement component 5a receptor 1	728	-1.19		0.13402

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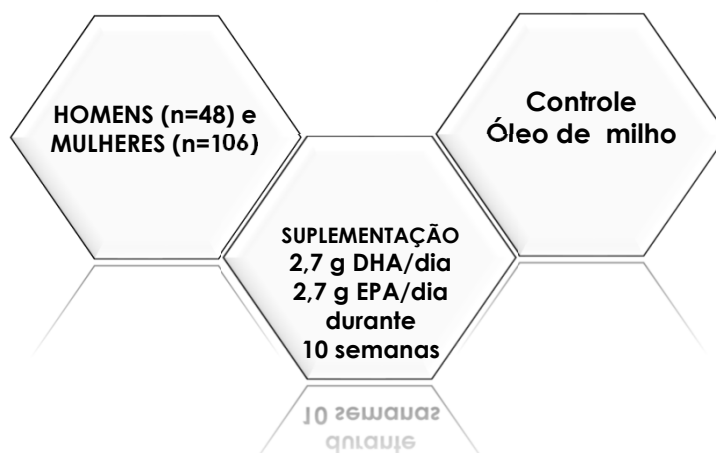
EPA e DHA: Efeitos similares?

89

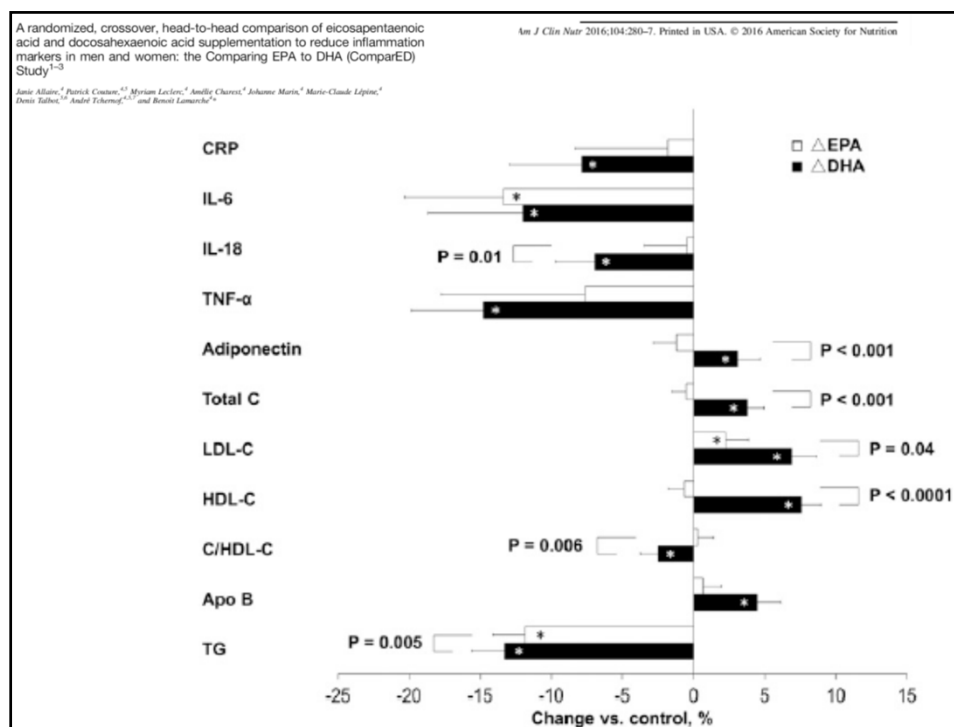
A randomized, crossover, head-to-head comparison of eicosapentaenoic acid and docosahexaenoic acid supplementation to reduce inflammation markers in men and women: the Comparing EPA to DHA (ComparED) Study¹⁻³

Janie Allaire,⁴ Patrick Couture,^{4,5} Myriam Leclerc,⁴ Amélie Charest,⁴ Johanne Marin,⁴ Marie-Claude Lépine,⁴ Denis Tulbot,^{5,6} André Tchernof,^{4,5,7} and Benoit Lamarche^{4*}

Am J Clin Nutr 2016;104:280-7. Printed in USA. © 2016 American Society for Nutrition



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